

	(S)	(L)	(XL)
Paneer Tikka Masala	---	\$13.99	18.99
Popular paneer dish of cottage cheese (paneer) cubes in onion tomato yogurt based gravy.			
Masala Gravy Champ	---	\$13.99	18.99
Popular dish made with grilled soy chunks in onion tomato and yogurt based gravy.			
Shahi Gravy Champ	---	\$13.99	18.99
Rich and creamy dish with soy chunks tossed with onions in a tomato and cashew based gravy.			
Methi Malai Matar	---	\$14.99	18.99
North Indian special dish made in white gravy along with methi, matar and cashews having a rich creamy texture.			
Palak Paneer	---	\$13.99	18.99
Popular paneer dish in a thick paste made from purked spinach and seasoned with ginger, garlic, green masala, and other spices.			
Veg Korma	---	\$13.99	18.99
Mixed vegetables & cheese cooked in an aromatic creamy sauce.			
Malai Kofta	---	\$13.99	18.99
Fried balls of potato, cheese & mixed veggies covered in a creamy sauce of blended nuts, chopped onions, tomatoes and fragrant spices.			
Paneer Lababdar	---	\$13.99	18.99
Luscious combination of cottage cheese and masala gravy made from tomato puree, green peppers, chopped onions, cashew nuts and spices.			

NON-VEGETARIAN DISHES

	(S)	(L)	(XL)
Butter Chicken	\$7.99	13.99	18.99
Beefless cubes of tender chicken simmered in a lightly spiced creamy and luscious tomato sauce.			
Curry Chicken	\$7.99	13.99	18.99
Traditional Indian dish made with bone-in chicken pieces cooked in house-made sauce and garnished with coriander.			
IFC SPL. Rarra Chicken	\$8.99	14.99	19.99
Famous Punjabi butter chicken dish made with mixed chicken and chicken pieces in a thick curry, spiced up with tomatoes, and whole red chilies with garlic.			
Karahi Chicken	---	\$14.99	19.99
Chicken pieces cooked with onions, green peppers, tomatoes, ginger, and garlic, garnished with fresh coriander.			
Chicken Tikka Masala	---	\$14.99	19.99
Beefless chunks of chicken (Tikka) cooked in a thick and spicy sauce with green peppers and onions.			

IFC Special Ludhiana Style Butter Chicken (with Bone)	---	---	\$21.99
Bone in pieces of tender chicken simmered in a lightly spiced creamy & buttery tomato & cashew paste.			

IFC Special Ludhiana Style Butter Chicken (Boneless)	---	---	\$21.99
Boneless pieces of grilled chicken simmered in a lightly spiced creamy & buttery tomato & cashew paste.			

Egg Bhurji	---	\$13.99	18.99
Scrambled eggs sautéed with onions, green chilli, coriander & assorted Indian spices.			

Chicken Lababdar	---	\$14.99	19.99
Luscious combination of chicken and masala gravy made from tomato puree, chopped onions, cashew nuts and spices.			
Chicken Korma	---	\$14.99	19.99
Mughlai delicacy made with cashew nut gravy and flavoured with fragrant and cream sauce.			
Palak Chicken	---	\$14.99	19.99
Popular chicken dish in a thick paste made from purked spinach and seasoned with ginger, garlic, green masala, and other spices.			
Chicken Vindaloo	---	\$14.99	19.99
Cubes of chicken cooked with potatoes in hot and spicy vindaloo sauce.			
Lamb Vindaloo	---	\$16.99	21.99
Cubes of lamb cooked with potatoes in hot and spicy vindaloo sauce.			
Goat Vindaloo	---	\$16.99	21.99
Bone-in cubes of goat cooked with potatoes in hot and spicy vindaloo sauce.			
Goat Curry	---	\$16.99	21.99
Masala-marinated bone-in goat cubes cooked in house-style onion tomato sauce and sprinkled with coriander.			
Lamb Curry	---	\$17.99	22.99
Succulent boneless lamb pieces in an onion based curry sauce and sprinkled with coriander.			
Shrimp Curry	---	\$17.99	22.99
Slow cooked shrimp braised with traditional Indian spices and sprinkled with coriander.			
Goat Karahi	---	\$17.99	22.99
Tender pieces of bone-in goat cooked in an onion and tomato based curry and sprinkled with coriander.			
Lamb Karahi	---	\$17.99	22.99
Tender pieces of boneless lamb cooked in an onion and tomato based curry and sprinkled with coriander.			

FAMILY DEALS

Meal For (4)	\$79.99
Four butter naan, four samosas, large butter chicken, large chana masala, two basmati rice, one raita, 2 pcs of gold paneer, and 1 pickle.	
Meal For (2)	\$44.99
Two butter naan, two samosas, regular butter chicken, regular chana masala, one basmati rice, one raita, 2 pcs of gold paneer, and 1 pickle.	

SPECIALTY BREADS

Tawa Roti	\$0.99
Homemade flatbread made with whole wheat flour.	
Tandoori Roti	\$1.99
Whole wheat flour flatbread baked fresh in a tandoor.	
Plain Parantha	\$2.49
Home style cooked whole wheat parantha.	
Butter Naan	\$2.99
Leavened flour flat bread garnished with a warm layer of butter.	
Garlic Naan	\$2.99
Leavened flour flat bread with a hint of garlic to accentuate the taste of any dish.	
Laccha Prantha	\$2.99
Multilayered north Indian flat bread baked in clay oven to perfection.	
Coriander Naan	\$2.99
Leavened flour flat bread with a hint of coriander to accentuate the taste of any dish.	
Paneer Naan	\$4.99
Leavened flour flat bread with stuffing of a mixture made with onions, spices & cheese.	
Mozzarella Cheese Naan	\$4.99
Leavened flour flat bread with stuffing of mozzarella cheese inside.	
Mix Kulcha	\$5.99
Leavened flour flat bread stuffed with boiled & mashed potatoes, cottage cheese & spices, cooked in tandoor.	

Pictures shown above are for illustration purpose only

(We make Everything Fresh to Order so Please allow us 15-20 minutes to Prepare the Order)

Printed By: 951-9888-1004



SIDES

Fresh Dahi (8 oz)	\$3.49
House made yogurt.	
Boondi Raita (12 oz)	\$4.49
Cold yogurt with boondi (chickpeas flour dumplings), salt and pepper.	
Vegetable Raita (12 oz)	\$5.49
Cold yogurt with cucumbers, tomatoes, onions & spices.	
Rice Plate	\$3.99
Steamed basmati rice.	
Indian Style Onion Salad	\$3.99
Sliced red onion with lemon.	
Extra Bhatara	\$2.99
Extra Poori	\$1.99
Extra Pav	\$1.99
Extra Makki Roti	\$2.49
Extra Butter	\$0.49
Tamarind Sauce (4 oz)	\$1.99
Mint Sauce (4 oz)	\$2.49
Momos Red Sauce (4 oz)	\$2.99
Momos Orange Sauce (4 oz)	\$2.49
Green Sauce (4 oz)	\$2.49

DESSERTS

Gulab Jamun (2pcs)	\$3.99
Soft, spongy, and melt in your mouth milk balls drenched in syrup, garnished with sliced almonds.	
Kheer (8oz)	\$3.99
Kheer is a rice pudding made by boiling rice with milk and sugar and flavoured with cardamom and garnished with sliced almonds. Served Cold.	
Gajrella (8oz)	\$5.99
Shredded carrot cooked with milk, ghee and sugar seasoned with cardamom and garnished with sliced almonds. Served hot.	
Rasmalai (3Pcs)	\$5.99
Panar dahi (yogurt) soaked in saffron-scented milk flavoured with cardamom & garnished with sliced almonds.	



DRINKS

IFC SPL. Masala Tea	\$2.49
Indian style tea with milk, house made spices and sugar.	
IFC SPL. Hot Coffee	\$2.99
Indian style coffee with milk and sugar.	
IFC SPL. Cold Coffee	\$4.49
Coffee made with ice cream, milk and a hint of caramel.	
Salted Lassi	\$3.99
Popular traditional drink that originated in India. Salted lassi is a blend of yogurt, milk, and house made spices.	
Sweet Lassi	\$3.99
Popular traditional drink that originated in India. Sweet lassi is a blend of yogurt, flavored with sugar and milk.	
Rose Lassi	\$4.49
Popular traditional drink that originated in India. Rose lassi is a blend of yogurt, flavored with sugar, rose syrup and milk.	
Mango Lassi	\$4.49
Popular traditional drink that originated in India. Mango lassi is a blend of yogurt, flavored with sugar, mango and milk.	
Fresh Lemonade	\$4.49
A refreshing drink made from water, lemons, sugar and house made spices.	
Masala Mojito	\$5.49
An Indian twist to a virgin mojito. medicinal made with combination of lemons, mint, ice, soda water and house made spices.	
Mango Shake	\$5.49
A cool and tempting fruit drink prepared by blending mangoes, almonds, cashews, milk, sugar and ice, topped with dry fruits.	
Strawberry Shake	\$5.49
A cool and tempting fruit drink prepared by blending strawberries, ice cream, milk, sugar and ice.	
Chocolate Shake	\$5.49
A cool and tempting drink prepared by chocolate syrup, ice cream, milk, sugar, ice and topped with crushed chocolate.	
Oreo Shake	\$5.49
A cool and tempting drink prepared by chocolate syrup, Oreo, ice cream, milk, sugar, ice and topped with crushed Oreo.	
Canned Pop	\$1.99
Cheese from an assortment of pops.	
Bottle Pop	\$2.99
Cheese from an assortment of pops.	
Water Bottle	\$1.99
Add a bottle of water to your order.	
Thums up Can (300ml)	\$2.99
Limca Can (300ml)	\$2.99



Take Out & Delivery Menu



INDIAN FOOD CORNER

East Indian Cuisine



*Taxes Extra on all the Prices

We Deliver Through

1395, PEMBINA HIGHWAY, WINNIPEG-R3T2B8

204-590-6000, 204-414-3663

indianfoodcornerwinnipeg@gmail.com

Halal available upon request with extra charges

follow us on

indianfoodcornercanada

Indian Food Corner

@indianfoodcornerwpg

Open 7 days a week

MONTHLY MEAL PACKAGES AVAILABLE FOR STUDENTS/WORKING FAMILIES AND TRUCKERS

PLEASE INFORM US OF ANY ALLERGIES & FOOD SENSITIVITY PRIOR TO ORDERING

APPETIZERS & STARTERS

Veg. Samosa	\$1.49
Crispy turnovers filled with spiced potatoes and peas comes with tamarind sauce.	
Samosa Chaat	\$7.99
Two vegetable samosas smothered with chana masala, drizzled with tamarind and mint chutney, garnished with chopped onions.	
Aloo Tikki With Chana or dahi	\$7.99
Two potato patties smothered with chana masala, drizzled with tamarind and mint chutney, garnished with chopped onions.	
Papri Chaat	\$7.99
Crispy wafers, chopped onions, boiled chickpeas & potatoes topped with yogurt, tamarind sauce and green mint sauce garnished with sev, cilantro, sliced carrots & beetroot.	
Paani Poori (8Pcs)	\$6.99
Breaded hollow puri fried and filled with a mixture of boiled potatoes, onions, black chana, crushed red chilies, chat masala, sweet yogurt, sev, tamarind and mint sauce.	
Dahi Puri (7Pcs)	\$7.99
Three small dahi puris with crunchy wafers, boiled potatoes topped with fresh yogurt, tamarind and mint chutney, garnished with sev, sliced carrots & beetroot.	
Dahi Bhalla	\$7.99
Three small dahi dumplings with crunchy wafers, boiled potatoes topped with fresh yogurt, tamarind and mint chutney, garnished with sev, sliced carrots & beetroot.	
Mango Dahi Bhalla	\$9.99
Three small dahi dumplings with crunchy wafers, boiled potatoes topped with fresh yogurt, tamarind and mint chutney, garnished with sev, sliced carrots & beetroot.	
Paneer Pakora	\$1.99/ea. 12.99/LB.
Paneer slices stuffed with masala, hot oil, and deep fried. Served with tamarind and mint sauce.	
Vegetable Pakora	\$5.99/6pc. 10.99/LB.
Deep fried fritters made with potatoes, spinach, cauliflower, onions battered in chickpea flour, served with tamarind and mint sauce.	
Fish Pakora	\$7.99/6pc. 12.99/LB.
Fish chunks coated in a spicy batter and deep fried, served with mint sauce.	
Vegetable Spring Rolls (6)	\$6.99
Vegetables wrapped in phyllo sheet, deep fried comes in a bed of crispy masala salad, served with house made sweet chili sauce.	
Noodles Spring Rolls	\$8.99
Meatless and Vegetables wrapped in phyllo sheet, deep fried comes in a bed of crispy masala salad, served with house made sweet chili sauce.	
Bhel Puri	\$6.99
A very popular Mumbai street food made with puffed rice, cucumbers, onions and tomatoes, and tangy tamarind sauce topped with fresh coriander.	
Pav Bhaji	\$9.99
Pav Bhaji consists of bhaji (a thick, potato-based curry) garnished with coriander, chopped onions, and a dash of lemon, served with three baked pav.	
Chane Bhature	\$10.99
Two deep fried bread served with chana masala and side salad (sals, tika, and onion salad).	
Chane Poori	\$9.99
Three pieces of fried bread served with chana masala and onion salad.	
Aloo Poori	\$9.99
Three pieces of fried bread served with aloo sabzi and onion salad.	
Amritsari Kulcha Chana	\$8.99
One round bread stuffed with mixture of potatoes, onions and paneer cooked in tandoor. Served with Chana masala, Raita, Onions salad and Pickle.	
Masala Fries	\$4.99
Potato fries seasoned with house made masala, served with tamarind ketchup.	

BURGERS

Vegetarian Burger	\$5.99
Fried patty made with potatoes, carrots, peas in a bun with lettuce, cucumber, onion, tomato and house made sauce.	
Chicken Burger	\$6.99
Fried chicken patty in a bun with lettuce, cucumber, onion, tomato and house made sauce.	
Noodle Burger	\$6.99
Indian style fried potato patty in a bun with noodles, cucumber, onion, tomato and house made sauce.	

(Add Fries and Pop Can for \$3.99 extra)

GRILLED SANDWICH

Veg. Grilled Sandwich	\$8.99
Grilled Slices of white bread filled with house made mixture of spices, mayo, cilantro, green chilis, cabbage, carrot, mozzarella cheese.	
Chicken Grilled Sandwich	\$9.99
Grilled Slices of white bread filled with chicken tikka cubes, house made mixture of spices, mayo, green chilis, cilantro, mint & mozzarella cheese.	
(Add Fries and Pop Can for \$3.99 extra)	
WRAPS	
Paneer Tikka Wrap	\$9.99
Tandoori masala marinated cottage cheese cubes cooked in tandoor & vegetables mixed with in-house sauces and wrapped in naan bread.	
Chicken Tikka Wrap	\$10.99
Tandoori masala marinated chicken cubes cooked in tandoor & vegetables mixed with in-house sauces and wrapped in naan bread.	
PASTA	
White Sauce Pasta	\$11.99
Baked Pasta coated with green peppers and onions in a house rich creamy sauce garnished with sliced black olives.	
Pink Sauce Pasta	\$11.99
Baked Pasta coated with green peppers and onions in a mixture of creamy and tomato sauce garnished with sliced black olives.	
(Add chicken with any pasta for \$3.99 extra)	

STEAMED MOMOS

Veg. Momos (8pcs)	\$12.99
Made with vegetable stuffing wrapped in all purpose flour's dough.	
Paneer Momos (8pcs)	\$12.99
Made with cheese stuffing wrapped in all purpose flour's dough.	
Chicken Momos (8pcs)	\$12.99
Made with chicken stuffing wrapped in all purpose flour's dough.	
TANDOORI MOMOS	
Veg. Momos (8pcs)	\$13.99
Fried veg. momos marinated in tandoori masala & cooked in clay oven, tossed in spicy and sweet sauce and garnished with red onions.	
Paneer Momos (8pcs)	\$13.99
Fried cheese momos marinated in tandoori masala & cooked in clay oven, tossed in spicy and sweet sauce and garnished with red onions.	
Chicken Momos (8pcs)	\$13.99
Fried chicken momos marinated in tandoori masala & cooked in clay oven, tossed in spicy and sweet sauce and garnished with red onions.	



HONEY CHILLY MOMOS

Veg. Momos (7pcs)	\$13.99
Fried veg. momos sautéed with green peppers, chopped onions & scallions sauce and garnished with sesame seeds and green onions.	
Paneer Momos (7pcs)	\$13.99
Fried cheese momos sautéed with green peppers, chopped onions & scallions sauce and garnished with sesame seeds and green onions.	
Chicken Momos (7pcs)	\$13.99
Fried chicken momos sautéed with green peppers, chopped onions & scallions sauce and garnished with sesame seeds and green onions.	

(HALAL CHICKEN AVAILABLE UPON REQUEST FOR EXTRA CHARGES)



BIRYANIS

Veg Biryani	\$9.99
Authentic dish of mixed vegetables & cheese cooked with rice in traditional spices served with Raita and mint sauce.	
Chicken Biryani	\$10.99
Boneless chicken cooked with rice and a medley of Indian spices, served with Raita and mint sauce.	
Deluxe Biryani	\$16.99
Shrimp, chicken breast, lamb, and fresh-cut vegetables cooked with basmati rice, and our special blend of spices, served with Raita and mint sauce.	
Lamb Biryani	\$17.99
Boneless lamb cooked with rice and a medley of Indian spices, served with Raita and mint sauce.	
ALL DAY THALI PLATTER	
Vegetarian Thali	\$11.99
Sabzi and daal, rice, boondi raita, two tawa rotis, salad and dessert.	
Non-Vegetarian Thali	\$12.99
Choice of butter chicken or curries. The platter comes with chana masala, rice, two tawa rotis, salad, and dessert.	
Goat Thali	\$15.99
Goat curry and Chana Masala, rice, two tawa rotis, salad, and dessert.	
Lamb Thali	\$16.99
Lamb curry and Chana Masala, rice, two tawa rotis, salad, and dessert.	
(Replace 2 Rotis to 1 Butter or Garlic Naan for \$1 Extra)	

ALL DAY PARANTHAS

Aloo Parantha	\$3.99
Enhanced whole wheat flat bread stuffed with spiced mashed potatoes stuffing served with butter and pickle.	
Daal Parantha	\$3.99
Enhanced whole wheat flat bread mixed with cooked lentils served with butter and pickle.	
Gobhi Parantha	\$4.49
Enhanced whole wheat flat bread stuffed with crushed spiced cauliflower stuffing served with butter and pickle.	