



Indraprastha

— INDIAN KITCHEN AND BAR —

❖ MENU ❖

## SOUP



### VEG MANCHOW

A Chinese-style soup made with sautéed vegetables, garlic, ginger, soya sauce and ground pepper

FULL \$ 6.99 1/2 \$ 7.99

### CHICKEN MANCHOW

Savory, Spicy and tangy made with vegetables and spices

\$ 7.99 \$ 8.99



### MUTTON BONE SOUP

A quick pressure-cooked soup using bones of mutton with light spices, sliced onions, coriander and green chillies

FULL \$ 8.99 1/2 \$ 9.99

## APPETIZERS ( VEGETARIAN )



### SAMOSA

Deep fired triangular south Asian pastry with savory filling including ingredients such as potatoes, onions, and peas.

\$ 6.99

### PALLI MASALA

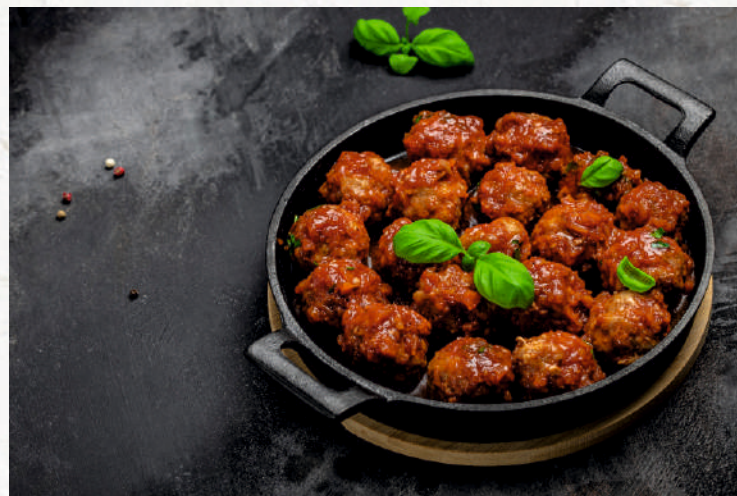
Savour the delightful crunch of peanuts coated in a blend of aromatic spices from India.

\$ 6.99

### VEG MANCHURIAN

Classic Indo-Chinese dish made with mixed vegetable balls tossed in Manchurian sauce

\$ 14.99



### MASALA KAJU

Roasting enhances the flavor and aroma of the cashews.

\$ 8.99

### GOBI MANCHURIAN

Classic Indo-Chinese dish made with crispy cauliflower florets tossed in Manchurian sauce

\$ 15.99

### GANGSTER GOBI

Fried cauliflower florets in house special gun powder masala (mixture of lentils and south Indian spices)

\$ 15.99

**PERI PERI PANEER** \$ 14.99

Fried cottage cheese cubes tossed in peri-peri spices

**DESI NACHOS** \$ 13.99

Experience a fusion of Mexican and Indian flavors with our Desi Nachos. Crispy tortilla chips topped with spicy tikka masala sauce, melted cheese, and fresh cilantro - a unique culinary delight awaits!

**PERI PERI FRIES** \$ 9.99

Indulge in a tantalizing treat with our Peri Peri Fries! Enjoy crispy fries tossed in a fiery blend of peri peri spices, offering a bold and zesty flavor experience at our Indian restaurant.

**FRIED VEG MOMOS** \$ 13.99

These delectable dumplings are filled with a flavorful vegetable medley, expertly fried to golden perfection.

**VEG LOLLIPOPS** \$ 14.99

These savory bites are a delicious blend of mashed vegetables and spices, shaped into bullets and fried to perfection, offering a delightful snacking experience.

**➤ APPETIZERS ➤**  
**( NON - VEGETARIAN )**



**CHICKEN 555** \$ 15.99

Fried chicken pieces tossed in house special savory sauces

**CHICKEN 65** \$ 15.99

Fried chicken marinated in house spices and tossed in yogurt-based house sauce

**GUNPOWDER CHICKEN** \$ 16.99

Fried chicken tossed in house special gun powder masala (mixture of lentils and south Indian spices)

**CHICKEN PAKORA** \$ 15.99

A flavorful combination of tender chicken marinated in spices, coated in a crispy gram flour batter, and deep-fried to perfection.

**GUNTUR CHILLI CHICKEN** \$ 15.99

Fried Chicken pieces tossed in hot and spicy sauce (made with Guntur Chillies)

**DRUMS OF HEAVEN** \$ 15.99

Fried Chicken wings marinated in house spices and coated in savory batter

**CRISPY QUIL** \$ 15.99

Roasting enhances the flavor and aroma of the Quil.

**MASALA CHICKEN LOLLIPOPS** \$ 17.99

Fried Chicken wings marinated in house spices, coated in savory batter and tossed in house sauce

**PERI PERI CHICKEN LOLLIPOPS** \$ 17.99

Fried chicken marinated in peri-peri spices

**HONEY GARLIC CHICKEN LOLLIPOPS** \$ 17.99

Tender chicken drumettes marinated in a sticky honey garlic glaze, offering a delightful burst of flavors with each bite.

**MUTTON PEPPER ROAST** \$ 18.99

Tender mutton pieces marinated in a flavorful blend of aromatic spices and roasted to perfection, offering a spicy and peppery kick that's sure to tantalize your senses.

**BUTTER CHICKEN NACHOS** \$ 16.99

Crispy tortilla chips topped with creamy butter chicken, melted cheese, vibrant cilantro, and a touch of spice - a creative twist on a classic favorite that promises a deliciously satisfying bite.

**FRIED CHICKEN MOMOS** \$ 16.99

These succulent dumplings are filled with a delectable chicken mixture, expertly fried to a crispy golden brown. A flavorful and crispy appetizer option that is sure to leave you craving for more.

## ➤ OCEAN BASKET ➤



### FISH PAKORA 🌶️

Basa fillet seasoned, fried and tossed in hot and spicy sauce (made with Guntur Chillies)

\$ 16.99

### GUNTUR CHILLI FISH 🌶️🌶️🌶️

Fried Basa Fillet marinated with savory batter spiced with Indian flavors

\$ 17.99



### LOOSE PRAWNS 🌿

Fried Shrimp pieces marinated with savory batter and sauteed in garlic and curry leaves.

\$ 17.99

## ➤ TANDOORI GRILL ➤ ( VEGETARIAN )



### TANDOORI SOYA CHAAP

Tender pieces of soya chunks marinated in a house special tandoori sauce and slow cooked in clay oven

\$ 17.99

### MALAI SOYA CHAAP

Tender pieces of soya chunks marinated in a creamy sauce and slow cooked in clay oven

\$ 17.99

### PANEER TIKKA

These delectable skewers feature marinated paneer (Indian cottage cheese) grilled to perfection, packed with flavors of aromatic spices, tangy marinade, and charred edges. A vegetarian delight that promises a perfectly spiced and smokey experience for your palate.

\$ 17.99



### MALAI PANEER TIKKA

Delicate cubes of paneer marinated in a creamy blend of yogurt, fresh cream, and spices, then grilled to perfection. This dish offers a rich and velvety texture with a hint of smokiness, creating a heavenly melt-in-your-mouth experience. A must-try for paneer lovers seeking a touch of indulgence.

\$ 17.99

### HARIYALI PANEER TIKKA 🌿

Tender pieces of cottage cheese marinated in a cilantro and mint sauce and slow cooked in clay oven

\$ 17.99

### ACHARI PANEER TIKKA 🌶️

Tender pieces of cottage cheese marinated in a chilli mango pickle sauce and slow cooked in clay oven

\$ 17.99

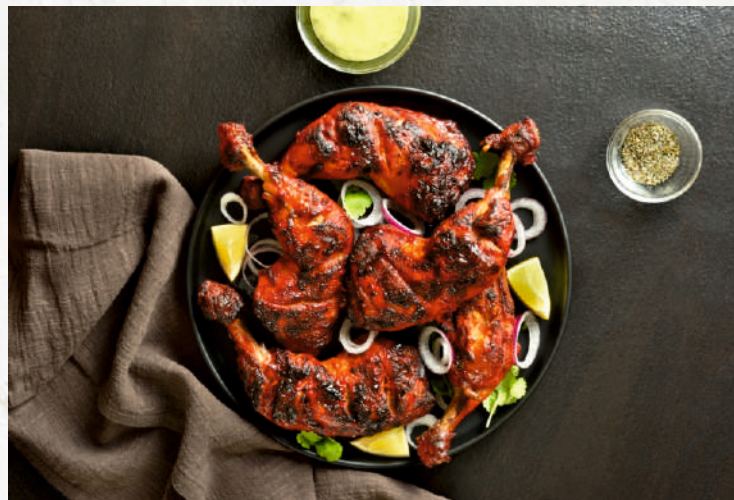
### VEG TANDOORI MOMOS

Savory vegetable filling marinated in traditional tandoori spices, grilled to perfection for a delightful twist on classic momos.

\$ 16.99

# ➤ TANDOORI GRILL ➤

( NON - VEGETARIAN )



**CHICKEN TIKKA** **\$ 16.99**  
Tender chicken breast pieces marinated in a creamy sauce and slow cooked in clay oven

**MALAI CHICKEN TIKKA** **\$ 17.99**  
Tender chicken breast pieces marinated in a creamy sauce and slow cooked in clay oven

**ACHARI CHICKEN TIKKA** **\$ 17.99** 🍋  
Tender chicken breast pieces marinated in a chilli mango pickle sauce and slow cooked in clay oven

**TANGDI KABAB** **\$ 16.99**  
Chicken drumsticks marinated in house special tandoori masala and slow cooked in clay oven

**CHICKEN TANDOORI MOMOS** **\$ 17.99**  
Steamed dumplings filled with spiced tandoori chicken, fresh herbs, and aromatic spices. Served with a tangy mint yogurt sauce.

**RESHMI KABAB** **\$ 17.99**  
These succulent skewers feature tender marinated chicken or lamb, grilled to perfection, and infused with aromatic spices.

**CHICKEN SEEKH KEBAB** **\$ 17.99**  
Tender minced chicken kebabs are spiced to perfection, skewered and grilled to juicy perfection, offering a smoky aroma and a burst of spices in every bite. A classic and must-try dish for kebab lovers.

**TANDOOR CHICKEN - HALF** **\$ 14.99** 🍋  
Chicken leg quarters & drumsticks marinated in yogurt & fresh ground house spices, and slow cooked in clay oven

**TANDOOR CHICKEN - FULL** **\$ 23.99** 🍋  
Chicken leg quarters & drumsticks marinated in yogurt & fresh ground house spices, and slow cooked in clay oven



# ➤ INDO-CHINESE ➤



**FRIED RICE** 🍋  
(VEG) (EGG) (CHICKEN) (SCHEZWAN VEG / EGG / CHICKEN)  
\$ 14.49 \$ 14.99 \$ 15.99 \$ 14.99 / \$ 15.99 / \$ 16.99

**NOODLES** 🍋  
(VEG) (EGG) (CHICKEN) (SCHEZWAN VEG / EGG / CHICKEN)  
\$ 14.49 \$ 14.99 \$ 15.99 \$ 14.99 / \$ 15.99 / \$ 16.99



## ➤ BIRYANIS ➤ ( VEGETARIAN )



**HYDERABADI VEG DUM BIRYANI** 🌶️ **\$ 13.99**  
Authentic Hyderabad biryani, Dum / Slow-cooked with mixed vegetables

**VEG KHEEMA BIRYANI** 🌶️ **\$ 14.99**  
Aromatic biryani features a flavorful blend of minced vegetables cooked with fragrant basmati rice and an array of traditional spices, offering a hearty and satisfying dish that is packed with rich flavors and textures. A delightful option for those seeking a meatless yet wholesome biryani experience.

**GOBI AND CASHEW NUT BIRYANI** **\$ 16.99**  
Fried cauliflower florets and cashews cooked in mild house special gravy, Dum / Slow-cooked with rice

**PANEER GHEE ROAST BIRYANI** 🌶️ **\$ 16.99**  
Ghee-infused fried cottage paneer pieces tossed in house special gravy and cashews, Dum / Slow-cooked with rice



**PANEER 65 BIRYANI** 🌶️ **\$ 16.99**  
Fried cottage cheese pieces tossed in yogurt-based house sauce, Dum / Slow-cooked with rice

**PANEER TIKKA BIRYANI** 🌶️ **\$ 16.99**  
Cottage cheese pieces, bell pepper and onions, Dum / Slow-cooked with rice

**ROYAL SEEMA PANEER BIRYANI** 🌶️🌶️ **\$ 16.99**  
This specialty dish showcases chunks of paneer marinated in authentic Rayalaseema spices, layered with fragrant basmati rice, caramelized onions, and a blend of traditional herbs and spices. With its fiery taste and robust character, this biryani offers a unique culinary journey for those seeking a flavorful and aromatic dining experience.

## ➤ BIRYANIS ➤ ( NON - VEGETARIAN )

**CHICKEN DUM BIRYANI** 🌶️ **\$ 16.99**  
Chicken Dum Biryani features juicy marinated chicken, fragrant basmati rice, and aromatic spices, slow-cooked to perfection for a symphony of flavors.

**CHICKEN GHEE ROAST BIRYANI** 🌶️ **\$ 17.99**  
Ghee-infused fried chicken pieces tossed in house special gravy and cashews, Dum / Slow-cooked with rice

**CHICKEN 65 BIRYANI** **\$ 17.99**  
Chicken 65 Biryani pairs spicy Chicken 65 with fragrant basmati rice for a bold and unique culinary experience.

**ROYAL SEEMA CHICKEN BIRYANI** 🌶️🌶️ **\$ 17.99**  
Marinated chicken pieces tossed in house special Royal seema (red chilli) paste, Dum/Slow-cooked with rice

**CHICKEN FRY PIECE BIRYANI** 🌶️ **\$ 17.99**  
Fried Bone in Chicken pieces with aromatic spices, Dum/Slow-cooked with rice

**ULAVACHARU CHICKEN BIRYANI** 🌶️ **\$ 17.99**  
This aromatic biryani combines tender chicken pieces with a tangy and spicy horse gram-based (ulavacharu) sauce, layered with fragrant basmati rice and traditional spices. A fusion of South Indian and North Indian influences, this dish offers a unique and satisfying culinary experience for biryani enthusiasts.

**BEZAWADA BONELESS CHICKEN BIRYANI** 🌶️ **\$ 17.99**  
This special biryani features succulent boneless chicken marinated in a blend of flavorful spices, cooked with fragrant basmati rice, and garnished with aromatic herbs and fried onions. A delectable and comforting dish that promises to deliver a burst of flavors with every spoonful, offering a culinary experience that is sure to leave you craving for more.

**BUTTER CHICKEN BIRYANI** **\$ 17.99**  
Tender boneless marinated chicken pieces cooked in clay oven and mixed with house special butter sauce.

**HYDERABADI MUTTON BIRYANI** 🌶️ **\$ 18.99**  
Featuring tender mutton pieces marinated in a blend of aromatic spices, layered with long-grain basmati rice, saffron-infused milk, and caramelized onions, this traditional dish is slow-cooked to perfection in the signature Hyderabad style. A fragrant and richly flavored biryani that embodies the essence of authentic Indian culinary heritage.

**MUTTON GHEE ROAST BIRYANI** 🌶️ **\$ 18.99**  
Ghee-infused fried bone-in lamb pieces tossed in house special gravy and cashews, Dum/Slow-cooked with Rice

**SHAHI GOSHT MUTTON BIRYANI** **\$ 18.99**  
Indraprastha special premium biryani with bone in lamb pieces, Dum-cooked in Mughlai style

**MLA POTLAM BIRYANI** 🍛 **\$ 23.99**

Ghee-infused fried chicken pieces tossed in house special gravy and cashews, Dum/Slow-cooked with rice

**FISH GHEE ROAST BIRYANI** 🍛 **\$ 18.99**

Ghee-infused fried fish pieces tossed in house special gravy and cashews, Dum/Slow-cooked with rice

**SHRIMP GHEE ROAST BIRYANI** 🍛 **\$ 18.99**

Ghee-infused fried shrimp tossed in house special gravy and cashews, Dum/Slow-cooked with rice

**NALLI GOSHT BIRYANI** **\$ 23.99**

This royal dish features succulent lamb shanks (nalli gosht) slow-cooked to perfection, layered with fragrant basmati rice, and a blend of traditional spices, offering a luxurious and indulgent biryani experience. Perfect for those craving a decadent and flavorful meal option.

➤ **EGG** ➤

**EGG ROAST BIRYANI** 🍛 **\$ 15.99**

This fragrant biryani features perfectly cooked basmati rice layered with spicy egg roast, aromatic spices, and caramelized onions, creating a tantalizing blend of flavors and textures. A delicious twist on the traditional biryani that promises a satisfying and fulfilling meal experience.

**ULAVACHARU EGG BIRYAN** 🍛 **\$ 15.99**

This specialty biryani showcases hard-boiled eggs simmered in a tangy and spicy horse gram-based (ulavacharu) sauce, combined with fragrant basmati rice and aromatic spices, resulting in a dish that is both hearty and full of distinctive South Indian flavors. A must-try for those looking to explore a delicious blend of traditional ingredients and bold tastes.

➤ **CURRIES** ➤  
( VEGETARIAN )



**MIX VEG CURRY** **\$ 14.99**

A vibrant combination of assorted seasonal vegetables cooked in a savory gravy infused with aromatic spices, creating a hearty and nutritious dish. This vegetarian delight is perfect for those seeking a wholesome and flavorful curry that is both satisfying and full of goodness.

**VEG KORMA** **\$ 15.99**

Mixed vegetables made with delicious blend of indian spices and creamy gravy

**PANEER SHAHI KORMA** **\$ 16.99**

Paneer Shahi Korma features succulent paneer in a creamy cashew-almond gravy, enriched with spices, saffron, and fresh cream.

**PANEER BUTTER MASALA** **\$ 16.99**

Cottage cheese cubes mixed with house special gravy, butter and cream

**PANEER TIKKA MASALA** 🍛 **\$ 16.99**

Cottage cheese cubes cooked in clay oven, mixed with bell peppers, onions and house special gravy

**PALAK PANEER** **\$ 16.99**

Cottage cheese cubes mixed with pureed spinach and delicious blend of Indian spices

**KADAI PANEER** 🍛 **\$ 16.99**

Succulent paneer cubes sautéed with peppers and onions in a spiced tomato gravy. This vibrant dish is known for its bold flavors and aromatic spices, served in a traditional kadai.

**MALAI KOFTA** **\$ 16.99**

Mix vegetables and cottage cheese balls served with a rich creamy gravy made with onions

**DAL TADKA** **\$ 14.99**

Split Indian Red Lentil (Masoor dal) cooked with tomato, onion and delicious blend of Indian spices

**DAL MAKHANI** **\$ 15.99**

A simple dish in a league of its own, black lentil cooked overnight with delicious blend of Indian spices

**BAGARA BAINGAN** **\$ 15.99**

Hyderabad-style dish made with fried eggplant in a masala curry with sesame seeds and tamarind sauce

**CASHEW PHOOL MAKHANI** **\$ 16.99**

A luxurious dish featuring tender lotus seeds simmered in a creamy and flavorful tomato-based sauce. Enhanced with cashew nuts, butter, cream, and a blend of aromatic spices, this vegetarian delicacy offers a rich and velvety texture with a unique nutty flavor. Perfect for those seeking a decadent and exotic dish that showcases the delicate taste and texture of lotus seeds.

## ( EGG )

### EGG ROAST MASALA 🌶️ \$ 15.99

Hard-boiled eggs are cooked in a savory and aromatic masala made with onions, tomatoes, and a blend of spices, creating a dish that is both comforting and full of bold flavors. Perfect for those looking for a hearty and satisfying meal option that pairs perfectly with rice or bread

## ➤ CURRIES ➤ ( NON - VEGETARIAN )



### BUTTER CHICKEN \$ 17.99

Tender boneless marinated chicken pieces cooked in clay oven and mixed with house special butter sauce

### CHICKEN TIKKA MASALA 🌶️ \$ 17.99

Tender boneless marinated chicken pieces cooked in clay oven and mixed with bell peppers, onions and house special sauce

### KADAI CHICKEN 🌶️🌶️ \$ 17.99

Tender boneless chicken pieces tossed with bell peppers, onions cooked in delicious blend of Indian

### CHICKEN SHAHI KORMA \$ 17.99

Mughlai style Creamy, aromatic chicken curry mixed with delicious blend of Indian spices and house special gravy

### GUNTUR CHICKEN CURRY 🌶️🌶️ \$ 17.99

Andhra-style chicken curry made with hot and spicy gravy (made of Guntur chillies)

### MUGHLAI CHICKEN CURRY \$ 17.99

This decadent dish features tender chicken simmered in a rich and creamy sauce made with a blend of cashews, yogurt, cream, and aromatic spices, creating a luscious and flavorful curry fit for royalty. A regal and indulgent culinary experience that captures the essence of Mughlai cuisine.

### KANDAHAR CHICKEN CURRY 🌶️ \$ 17.99

flavorful preparation features tender chicken cooked with a blend of traditional Kandahari spices, creating a dish that is bold, aromatic, and rich in flavor. Must-try for those looking to experience authentic Afghan cuisine.

### MUTTON SHAHI KORMA \$ 19.99

Mughlai style Creamy, aromatic bone-in lamb pieces mixed with delicious blend of Indian spices and house

### MASALA MUTTON CURRY 🌶️🌶️ \$ 19.99

Bone-in lamb pieces cooked with house special blend of spices and onion gravy

### LAMB ROGAN JOSH \$ 19.99

Classic bone-in lamb pieces cooked in a rich flavorful house special sauce.

### MASALA SHRIMP CURRY 🌶️🌶️ \$ 19.99

Masala Shrimp Curry features juicy shrimp in a spicy, tangy masala gravy with aromatic spices, onions, tomatoes, and coconut milk.

### MUTTON NALLI NIHARI \$ 19.99

Mutton Nalli Nihari features tender mutton shanks in a rich, spiced gravy, offering a hearty and aromatic culinary experience.



## ➤ BREAD BASKET ➤



PLAIN NAAN	\$ 2.99
GARLIC NAAN	\$ 3.99
CHILLI GARLIC NAAN	\$ 4.49

BUTTER NAAN	\$ 3.49
TANDOORI ROTI	\$ 3.99
BUTTER ROTI	\$ 4.49

## ➤ DESSERTS ➤

GULAB JAMUN	\$ 4.99
RASMALAI	\$ 5.99
CHOCOLATE BROWNIE SIZZLER	\$ 8.99

GAJAR KA HALWA	\$ 4.99
APRICOT DELIGHT	\$ 7.99

### KINDLY NOTE

18% Service Fee is charged for Group of 5 and More Members  
in our exclusive Royal darbar seating area

# ➤ THANK YOU ➤

[www.ipmarkham.com](http://www.ipmarkham.com)  
**For Reservation & Inquiries**  
**+1 289-554-9544**

Cosburn Plaza, Markham, ON L3P 3B2, Canada

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