



M E N U

www.indraprasthaindiancuisine.com



SOUPS

VEG MANCHOW SOUP

A Chinese style soup made with mixed vegetables, garlic, ginger, soya sauce, ground pepper and a few other ingredients.

(HALF/FULL)
\$ 8.99/\$ 9.99

CHICKEN MANCHOW SOUP

A Chinese style soup made with mixed chicken, garlic, ginger, soya sauce, ground pepper and a few other ingredients.

\$ 8.99/\$ 9.99

MUTTON BONE SOUP

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

\$ 10.99/\$ 11.99

SEA FOOD SOUP

Flavorful and aromatic seafood soup made with chopped shrimp.

\$ 10.99/\$ 11.99

APPETIZERS (VEGETARIAN)

AKROTH ALOO TIKKI

Golden fried patty made with mashed potatoes and crushed walnuts.

\$ 13.99

MUSHROOM PEPPER ROAST

Made by sauteing mushrooms with pepper, spices, onions and capsicum

\$ 17.99

GOBI MANCHURIAN

An Indo Chinese appetizer made with cauliflower, corn flour, soya sauce, vinegar, chilli sauce, ginger and garlic.

\$ 17.99

GANGSTER GOBI

Deep fried blanched cauliflower florets coated in flours and grounded spices.

\$ 17.99

PANEER 65

A spicy South Indian appetizer made with Cottage cheese, flour, spices and herbs like curry leaves.

\$ 18.99

SEXY SAMOSA (2 PS)

Deep fried triangular South Asian pastry with a savory filling, including ingredients such as spiced potatoes, onions, and peas.

\$ 8.99

VEG MANCHURIAN

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

\$ 17.99

PERI PERI FRIES

Sliced potatoes made with crispy fries coated in a special blend of peri peri spices.

\$ 11.99

IP SPICED PEANUT

Drizzle with oil and toss to coat. Combine sugar and seasonings, sprinkle over nuts and toss to coat.

\$ 9.99

APPETIZERS (NON - VEGETARIAN)

GUNPOWDER CHICKEN

Marinated and fried chicken tossed with gunpowder gravy and topped with mayo.

\$ 18.99

DRAGON CHICKEN

Marinated and fried chicken tossed with spicy gravy.

\$ 18.99

CHICKEN 65

Deep fried bite sized pieces of chicken coated in spicy masala marination consisting of salt, chilli powder, turmeric, garam masala powder, lemon juice, ginger, garlic etc...

\$ 18.49

GUNTUR CHILLI CHICKEN

A very hot & spicy Andhra style chicken made with Guntur special red chilly flavored with ghee, freshly ground garam masala powder, and curry leaves.

\$ 18.99

DRUMS OF HEAVEN (4 PC'S)

Crispy fried chicken lollipops tossed topped with coriander.

\$ 18.99

MASALA CHICKEN LOLLIPOPS (4 PC'S)

Fried chicken lollipops sautéed in Manchurian sauce.

\$ 19.99

FISH PAKORA

Deep-fried fish fillets coated with gram flour seasoned with Indian spices, ginger and garlic paste

\$ 17.99





GUNTUR CHILLI FISH

A traditional fish recipe from the Andhra region made with fish fillets, special Guntur red chillies and fresh ground spices.

\$ 18.99

LOOSE PRAWNS

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

\$ 19.99

CHAT BAR

PANI PURI SHOTS \$ 10.99

DAHI PURI \$ 12.99

SAMOSA CHAT \$ 12.99

ALOO TIKKI CHAT \$ 12.99

CHAT PAPDI \$ 12.99

STREET BAR

VADA PAV \$ 11.99

PAV BHAJI \$ 12.99

CHILI MOMOS (VEG/CHICKEN) \$ 15.99 / \$ 16.99

TANDOORI MOMOS (VEG/CHICKEN) \$ 16.99 / \$ 17.99

TANDOORI SIZZLERS (VEGETARIAN)

TANDOORI SOYA CHAAP \$ 18.99

Made with soya chap pieces grilled with a heavy marinade of rich spices, cream and butter.

PANEER TIKKA \$ 19.99

Paneer (Indian cottage cheese cubes) marinated in a spiced yogurt-based marinade, arranged on skewers with cubed veggies and grilled in tandoor.

MALAI PANEER TIKKA \$ 19.99

Grilled cottage cheese cubes marinated with yogurt, cream, spices, and herbs.

ROYAL SEEMA PANEER TIKKA  \$ 20.99

A variation of the classic Paneer Tikka where the cottage cheese cubes are flavored with marination of thick curd and traditional Rayalaseema seasonings.

MAGIC MUSHROOMS \$ 18.99

Made with melt butter and saute onions till soft, add mushrooms, and remaining ingredients.

TANDOORI SIZZLERS (NON - VEGETARIAN)

TANDOORI CHICKEN (HALF/FULL) \$ 16.99 / \$ 25.99

Made with pieces of chicken grilled with a heavy marinated of rich spices, cream and butter.

CHICKEN TIKKA \$ 18.99

Pieces of chicken marinated in a spiced yogurt-based marinade, arranged on skewers with cubed veggies and grilled in tandoor.

CHICKEN MALAI TIKKA \$ 19.99

Tender pieces of boneless chicken are marinated in a unique blend of yogurt, cream, cheese, papaya and spices and cooked on a grill or oven.

ROYAL SEEMA CHICKEN TIKKA  \$ 19.99

A variation of the classic Chicken Tikka where the cottage cheese cubes are flavored with marination of thick curd and traditional Rayalaseema seasonings.

RESHMI KEBAB \$ 20.99

Made with boneless chicken, it is cooked by marinating chunks of meat in egg, curd, cream, cashew nut paste, spices and then grilled in tandoor

FISH TIKKA \$ 20.99

Fresh salmon is coated in a luscious tandoori marinade and grilled in tandoor until it's tender on the inside and slightly charred on the outside.

LAMB CHOPS (4 / 6) PIECES (HALF/FULL) \$ 27.99 / \$ 37.99

Cuts of lamb at an angle perpendicular to the spine, traditionally cooked with special yogurt masala in tandoor.





INDO CHINESE

FRIED RICE

VEG	EGG	CHICKEN
\$ 16.49	\$ 16.49	\$ 17.99

Cooked rice stir-fried along with veggies and soy sauce

SCHEZWAN FRIED RICE

VEG	EGG	Chicken
\$ 17.99	\$ 18.49	\$ 18.99

Cooked rice stir-fried along with veggies, soy sauce and schezwan sauce

INDO CHINESE

NOODLES

VEG	EGG	CHICKEN
\$ 16.49	\$ 16.99	\$ 17.49

Cooked noodles stir-fried along with veggies and soy sauce

SCHEZWAN NOODLES

VEG	EGG	CHICKEN
\$ 17.49	\$ 17.99	\$ 18.49

Cooked noodles stir-fried along with veggies, soy sauce and schezwan sauce

BIRYANIS (VEGETARIAN)

GOBI CASHEW-NUT BIRYANI

Indian style biryani made with cauliflower, herbs, spices and cashew nuts.

\$ 18.99

MIX VEG BIRYANI

One-pot recipe of a dum cooked South Indian style biryani made with mixed veggies, herbs, and spices.

\$ 17.99

PANEER GHEE ROAST BIRYANI

Biryani made with cottage cheese, ghee herbs, spices, curd.

\$ 18.99

PANEER 65 BIRYANI

Biryani made with cottage cheese, ghee herbs, spices, curd.

\$ 18.49

GUTTI VANKAYA BIRYANI

Andhra Style biryani prepared by layering partially cooked basmati rice over stuffed baby Eggplant mixture and cooked to perfection in dum method.

\$ 17.49

VEG KHEEMA BIRYANI

Minced vegetables cooked with fragrant basmati rice and an array of traditional spices.

\$ 17.99

EGG ROAST BIRYANI

Roasted eggs tossed in house special gravy, Dum/ Slow-cooked with rice.

\$ 17.99

ROYAL SEEMA PANEER BIRIANI

This dish features marinated paneer in Rayalaseema spices, layered with fragrant basmati rice, caramelized onions and traditional herbs. Its bold, fiery flavors make for a unique and aromatic biryani experience.

\$ 18.99





BIRYANIS (NON - VEGETARIAN)

HYDERABADI CHICKEN DUM BIRYANI Authentic Hyderabad biryani with bone in chicken pieces, Dum/ Slow-cooked with rice	\$ 18.99
CHICKEN GHEE ROAST BIRYANI 🌶️ Chicken biryani made with ghee herbs, spices, curd.	\$ 19.99
CHICKEN 65 BIRYANI 🌶️ A flavorful, spicy, aromatic biryani with a twist where cooked rice is layered with fried Chicken 65 pieces.	\$ 19.99
CHICKEN FRY PIECE BIRYANI 🌶️🌶️ A variation of the classic Chicken Biryani where the rice is layered with fried chicken pieces.	\$ 19.99
CHICKEN ROYAL SEEMA BIRYANI 🌶️🌶️ A variation of the classic Chicken Biryani flavored with traditional Rayalaseema seasonings.	\$ 19.99
ULAVACHARU CHICKEN BIRYANI 🌶️🌶️ It's a classic yet traditional dish from Vijaywada and is made with Ulavalu (horse gram dal),	\$ 19.99
HYDERABADI MUTTON DUM BIRYANI Authentic Hyderabad biryani with bone in lamb pieces, Dum/ Slow-cooked with rice	\$ 20.99
SHAHI GOSHT MUTTON BIRYANI Lamb biryani made with all rich ingredients like almonds, cashew nuts, cream, ghee and flavored with rose water.	\$ 21.99
MUTTON GHEE ROAST BIRYANI 🌶️ biryani made with mutton, ghee herbs, spices, curd.	\$ 21.99
SHRIMP GHEE ROAST BIRYANI 🌶️ biryani made with shrimp, ghee herbs, spices, curd.	\$ 20.99
MLA POTLAM BIRYANI Minced-meat and prawn Andhra-style biryani rolled in an rolled omelet.	\$ 25.99
NALLI GOSH BIRYANI 🌶️ This royal dish features succulent lamb shanks slow cooked to perfection, layered with fragrant basmati rice and a blend of traditional spices.	\$ 25.99

CURRYS (VEGETARIAN) (served with Naan Bread)

VEG DIWANI HANDI A vibrant combination of assorted seasonal vegetables cooked in a savory gravy infused with aromatic spices.	\$ 17.99
VEGETABLE KHORMA Chunks of veggies cooked in a freshly made kurma paste.	\$ 17.99
CASHEW PHOOL MAKHANI Tender lotus seeds simmered in a creamy and flavorful tomato based sauce. Enhanced with cashew nuts, butter, cream, and a blend of aromatic spices.	\$ 18.99
PANEER BUTTER MASALA Creamy and mildly sweet curry made with butter, tomatoes, cashews, spices and cottage cheese.	\$ 18.99
PANEER SHAHI KORMA Mughalai style rich, vegetarian curry made with cottage cheese, nuts, fried onions, ginger, garlic, aromatic whole and powdered spices.	\$ 18.99
KADAI PANEER 🌶️🌶️ Cottage cheese cubes and perfectly cooked bell peppers in a spicy tomato-based gravy	\$ 18.99
PANEER TIKKA MASALA Cubes of cottage cheese, onions and peppers are marinated with yogurt and spices, grilled and then tossed in a creamy tomato based curry.	\$ 18.99





BAGARA BAINGAN

Hydrabadi styled dish made with Fried eggplants in a masala curry with coconut, sesame seeds and tamarind.

\$ 17.99

DAAL TADKA

Cooked lentils which are tempered with oil or ghee fried spices & herbs.

\$ 16.99

METHI CHEMAN

Made with fresh methi leaves shredded cottage cheese and freshly ground masala / spice paste.

\$ 17.99

MALAI KOFTA

Crisp fried cottage cheese koftas (fried balls) potato and served with a creamy, smooth and rich sauce made with sweet onions and tomatoes.

\$ 18.99

DAL MAKHANI

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

\$ 17.99

CHANA MASALA 🌶️

Chickpeas cooked in a delicious blend of Indian spices, spicy tangy tomato and onion gravy

\$ 16.99

EGG ROAST MASALA 🌶️

A south Indian curry with roasted eggs tossed in house special onion gravy.

\$ 17.99

CURRYS (NON – VEGETARIAN) (served with Naan Bread)

BUTTER CHICKEN

Grilled chicken simmered in spicy, aromatic, buttery and creamy tomato gravy.

\$ 19.99

CHICKEN TIKKA MASALA

A classic curried dish with soft tender chunks of char-grilled chicken, simmered briefly in a delicious and super aromatic tikka masala sauce.

\$ 19.99

KADAI CHICKEN 🌶️🌶️

A spicy flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices.

\$ 19.99

MUGHALAI CHICKEN CURRY

Made with boneless chicken sautéed in rich, creamy, spiced and mildly spicy gravy.

\$ 19.99

ANDHRA CHICKEN CURRY 🌶️🌶️🌶️

Nizam special, Andhra-style chicken curry made with spicy house gravy

\$ 19.49

MASALA MUTTON CURRY 🌶️🌶️

Mutton marinated and cooked with plenty of spices, herbs, onions, tomatoes and yogurt.

\$ 21.99

CHICKEN SHAHI KHORMA

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

\$ 19.99

NALLI NIHAR 🌶️🌶️

Tender mutton shanks in a rich, spiced gravy, offering a hearty and aromatic culinary experience.

\$ 23.99





BREAD BASKET

PLAIN NAAN	\$ 2.99	NAAN PACK	\$ 13.99
BUTTER NAAN	\$ 3.49	Consists of 1 plain naan, 1 butter naan, 1 garlic naan, 1 chilli garlic naan	
GARLIC NAAN	\$ 3.99	Rumali Roti	\$ 4.99
CHILLI GARLIC NAAN	\$ 3.99	*All Naans are cooked traditional in clay oven	
TANDOORI ROTI (with/without butter)	\$ 3.49		

DESSERTS

CHOCOLATE BROWNIE SIZZLER	\$ 8.99
JUNNU	\$ 7.99
APRICOT DELIGHT	\$ 5.99
GULAB JAMUN	\$ 7.99
RASMALAI	\$ 5.99

EXTRAS

WHITE RICE	\$ 10.99
JEERA RICE	\$ 10.99
BIRYANI RICE	\$ 11.99

THANK YOU



THE FUTURE OF TRADITION

Welcome to Indraprastha the house of Nizams authentic Hyderabadi biryani. The appetizing tradition of Biryani has traveled for centuries, from crisscrossing boundaries & delighting billions of taste buds in its journey throughout this time.

Indraprastha continues to honor its legacy of this great Indian cuisine. Though the times are modern & aspirations are global, our belief is firmly rooted in weaving the magic of traditional cuisine and create a whole new experience for our customers. The aromatic saffron is the star of the dish.

For Reservation & Inquiries

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