

SHAREABLE SNACKS

CHAAT SALAD: SPROUTED MUNG LENTILS WITH CHICKPEA CRISPS (GF)	16
VEGETABLE PAKORAS: HAND-MADE WITH CAULIFLOWER, SPINACH & POTATO WITH SOUR CREAM FENUGREEK SAUCE (GF)	16.5
PORTOBELLO MUSHROOM CURRY: GARAM MASALA-SPICED MUSHROOMS IN PORCINI CREAM SAUCE	17
FARMER'S EGGPLANT: CHICKPEA BATTERED EGGPLANT WITH TOMATO YOGHURT CURRY AND CRISPY ONION RINGS	18
JACKFRUIT CURRY: YOUNG JACKFRUIT IN BLACK CARDAMOM CURRY WITH PICKLED GINGER (VE, GF)	17
SAMOSAS: HOUSE-MADE FILLED WITH BELL PEPPERS AND SPICED POTATOES, SERVED WITH PANCH PHORAN CHICKPEAS	16.5
HOMEMADE PANEER: SOFT PANEER IN A CREAMY FENUGREEK CURRY WITH TOMATO MANGO CHUTNEY (GF)	17
GHEE SAUTEED PRAWNS: PRAWNS COOKED IN COCONUT AND GUNPOWDER MASALA CURRY (GF)	20
VIKRAM'S FAVOURITE SNACK: VIJ'S MASALA MARINATED GRILLED CHICKEN WITH SPICY COCONUT CILANTRO CHUTNEY (GF, DF)	21
SPICE-ENCRUSTED PORK TENDERLOIN: IN A TANGY AND CREAMY CAYENNE CURRY (GF)	20
LAMB KEBABS: GROUND LAMB SPICED WITH CUMIN AND CORIANDER, SERVED WITH TAMARIND DATE CHUTNEY (GF)	22

VEGETARIAN DELICACIES

"THALI": ROASTED EGGPLANT SQUASH, CAULIFLOWER CHICKPEA KOFTA, SPINACH AND POTATO, DHAAL (VE, GF)	34
COCONUT CURRY: KALE, JACKFRUIT AND CAULIFLOWER WITH SPICED PUMPKIN SEEDS (VE, GF)	29
JALFREZI VEGETABLES: LOCAL VEGETABLES SIMMERED IN JALFREZI SAUCE, MUSTARD SEEDS AND RED CHILIES (VE, GF)	28
CAULIFLOWER BLACK CHICKPEA KOFTAS: IN A CREAMY FENUGREEK CURRY WITH SPICED PUMPKIN SEEDS (GF)	29
PALAK PANEER: GINGER AND GARLIC PUREED SPINACH WITH FRIED PANEER AND VIJ'S PICKLES (GF)	28.5
TIFFIN STYLE: DHAAL MAKHAANI, CAULIFLOWER POTATO FENUGREEK CURRY (GF)	28
PANEER KORMA: SPICED PANEER WITH BELL PEPPERS AND MUSHROOMS IN A CASHEW KORMA SAUCE (GF)	32

NON-VEGETARIAN DELICACIES

CHICKEN CURRY: VIJ'S FAMILY CHICKEN CURRY WITH KALONJI, CILANTRO, AND GREEN FRIED CHILIES (GF, DF)	33
BETTER CHICKEN: ROSS DOWN FARMS CHICKEN IN STEWED TOMATO & FENUGREEK WITH CRISPY CURRY LEAVES (GF)	30
LINGCOD CURRY: LINGCOD SIMMERED IN COCONUT, CRUSHED RED CHILI, AND POTATO CURRY (GF, DF)	34
ROGAN JOSH: LAMB SIMMERED WITH BLACK CARDAMOM, STAR ANISE, & SOUTH INDIAN RED CHILIES (GF, DF)	35
LAMB POPSICLES: WINE MARINATED LAMB WITH SPINACH POTATOES AND FENUGREEK CREAM CURRY (GF)	33
BEEF SHORT RIBS: BRAISED IN GINGER GARLIC KALONJI CURRY WITH CINNAMON AND CLOVES (GF)	34
GOAT CURRY: RAJASTHANI STYLE GOAT MEAT SIMMERED SLOW WITH WHOLE GARAM MASALA SPICES (GF, DF)	36



AUNTY'S HAND CRAFTED BREADS AND RICE

TANDOORI NAAN: WITH GINGER AND GARLIC	3.75
WHOLE WHEAT CHAPATI: TANDOORI STYLE WITH GINGER AND GARLIC	3.75
GHEE PARATHAS: HOMEMADE WITH LOVE	4.75
BASMATI RICE: CUMIN AND CILANTRO INFUSED	3.75
VEGETABLE RICE PILAF: WITH A TOUCH OF TURMERIC	5.5

SIDES TO SAVOUR

MOGO FRIES: CASSAVA FRIES WITH BENGALI SAUCE AND TAMARIND AND DATE CHUTNEY	17
BLACK PEPPER PAPPADOMS: SERVED WITH APPLE AND MINT CHUTNEY	8
CARROT RAITA: SHREDDED CARROT WITH BLACK PEPPER	3.5
VIJ'S ONION PLATE: ACCOMPANIED BY PICKLES AND CHILIES	4.25

SWEET ENDINGS

ROSE SYRUP ICE CREAM: PAIRED WITH GULAB JAMUN	14
HOMEMADE COCONUT RICE PUDDING	13
CHEF VIKRAM VIJ'S SPECIAL FLAVOURED KULFI	14.5

WE WORK WITH A DEDICATED ORGANIC BC FARMER TO SOURCE OUR PRODUCE.
OUR MEATS ARE EITHER ORGANIC OR RAISED WITHOUT ANY MEDICATIONS.
OUR SEAFOODS ARE EITHER IN SAFE SUPPLY IN THE WILD OR SUSTAINABLY FARMED.