STARTERS



PANI PURI | \$7.99

(6 PIECES)

crispy deep-fried flour balls served with onions, chick peas, boiled mashed potatoes and special indian masala water

VEGGIE PAKORA | \$8.99

fresh spinach, onion, potato, garlic, ginger & indian spices mixed with chickpeas flour deep-fried in oil, served with fresh mint and tamarind sauce

GOBI PAKORA | \$11.99

cauliflower & indian spices mixed with chickpeas flour deep-fried in oil, served with fresh mint and tamarind sauce

BREAD PAKORA | \$2.49

(PER PIECE)

bread stuffed with spiced potato mixture, dipped in chickpea flour batter and deep-fried in oil, served with mint and tamarind sauce



PANEER PAKORA | \$13.99

cheese cubes, salted and spiced, mixed with chickpeas flour deep-fried in oil, served with fresh mint and tamarind sauce

CHAAT PAPRI | \$7.99

crispy fried mathris topped with boiled chickpeas, boiled potatoes, onions, curd, mint and tamarind sauce



BHEL PURI | \$7.99

mixture of puffed rice, onions, chopped boiled potatoes, mint and tamarind sauce



SAMOSA | \$1.99

samosa stuffed with potatoes, peas and Indian spices



CHANA SAMOSA | \$8.99

(2 PIECES)

two samosas served with chickpea gravy, onions, curd, mint and tamarind sauce

SPRING ROLL | \$11.99

spring rolls stuffed with noodles



made fresh and served hot

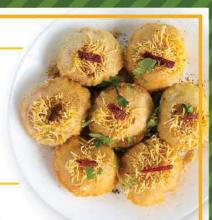
HONEY CHILLI POTATO | \$11.99

potatoes tossed in Indo-chinese sauces and honey garnished with seasame seeds.



(6 PIECES)

crispy deep-fried flour balls served with curd, onions, boiled chickpeas, mashed boiled potatoes, mint and tamarind sauce



HONEY CHILLI GOBI | \$11.99

cauliflower tossed in Indo-chinese sauces and honey garnished with seasame seeds. DAHI BHALLA | \$8.99

urad and moong dal deep-fried fritters, curd, mint and tamarind sauce, garnished with fresh pomegranate and coriander



(2 PIECES)

two potato patties made in indian spices served with chickpea gravy, onions, curd, mint and tamarind sauce



NON-VEG





marinated boneless chicken dipped in batter, deep-fried and served mint and tamarind sauce



FISH PAKORA | \$15.99

fish marinated in indian spices, deep-fried and served with punjab canteen special chutney, spicy salad and fries with a piece of lemon

CHICKEN POPCORN | \$12.99

marinated boneless chicken dipped in batter, deep-fried and served with hot sauce

> THE PLACE WHERE MONTREAL MEATS PUNJAB



TANDOOR





PANEER TIKKA | \$13.99

cottage cheese marinated in a blend of yoghurt and indian spices, grilled in clay oven with capsicum and onion

MALAI CHAAP | \$11.99

soyabean dough chunks marinated in a creamy batter, and cooked in Indian spices in a clay oven.

ACHAARI CHAAP | \$11.99

marinated soyabean dough chunks cooked in sweet and sour Indian spices in a clay oven.

MASALA CHAAP | \$11.99

marinated soyabean dough chunks cooked in Indian spices in a clay oven.



CHICKEN TANDOORI LEG | \$4.99

(PER PIECE)

chicken legs marinated in yoghurt, and cooked in Indian spices and yoghurt and grilled in clay oven

CHICKEN MALAI TIKKA | \$14.99

boneless chicken pieces marinated in a blend of yoghurt and ground Indian spices and grilled in clay oven

ACHAARI CHICKEN TIKKA | \$14.99

boneless chicken pieces marinated in a blend of yoghurt and sweet and sour Indian spices and grilled in clay oven

CHICKEN TIKKA | \$14.99

boneless chicken pieces marinated in a blend of yoghurt and ground Indian spices and grilled in clay oven



fish pieces marinated in a blend of Indian spices and grilled in clay oven

PUNJAB CANTEEN SPECIAL



CHANA BHATURA | \$11.99

(2 PIECES PER PLATE)

north Indian favourite punjabi dish with deep-fried puri/bread known as bhatura served with chickpeas cooked in Indian spices and served with salad, pickle and raita.

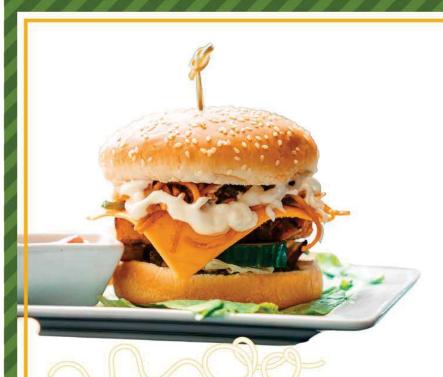
AMRITSARI KULCHA (POTATO | CAULIFLOWER) 2 PIECES PER PLATE | \$14.99

Indian flat bread stuffed with punjabi canteen special mixture, served with white chickpeas cooked in indian spices, served with salad and pickle.

CHANA PURI | \$11.99 (3 PIECES PER PLATE)

deep-fried puri/bread served with chickpeas cooked in Indian spices and served with salad, pickle and raita.





QUICK BITES

NOODLE BURGER VEG | \$7.99 CHICKEN | \$9.99

punjab canteen special burger with special veg patty or chicken, onion, noodles, cheese, cream, salad, special punjab canteen sauce and mint sauce KATHI ROLL VEG | \$8.99 CHICKEN | \$11.99

Indian bread stuffed with onion, cheese, punjab canteen special sauce, salad and chicken/cottage cheese



STUFFED GOODNESS

VEG | \$5.99 CHICKEN | \$7.99

burger with veg patty /chicken, onion, cheese, cream, salad and special punjab canteen sauce





MAIN COURSE





DAL \$11.99

a mix of black lentil, red kidney beans, spices, butter and cream

RAJMA CURRY | \$11.99

red kidney beans cooked in onion and tomato based gravy with Indian spices and herbs

KADHI PAKORA | \$11.99

veggie pakoras cooked in a chickpea flour and yoghurt based gravy made with Indian spices and herbs

BAINGAN BHARTA | \$11.99

fire roasted eggplant, mashed and cooked in Indian spices

ALOO SHIMLA MIRCH | \$11.99

potatoes and capsicum cooked in Indian spices

AL00 GOBI | \$11.99

potatoes and cauliflower cooked in Indian spices

BHINDI MASALA | \$13.99

diced okra stir fried with onions, tomatoes, herbs and spices

DAL TADKA | \$11 .99

yellow lentil cooked with fresh garlic, coriander, and Indian spices

MIX VEG CURRY | \$12.99

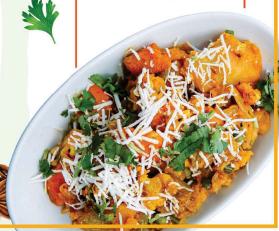
assorted veggies cooked with indian spices



SHAHI PANEER | \$13.99

cottage cheese cooked in tomato and onion based gravy in Indian spices and cream







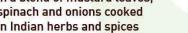
chickpeas cooked in onions and tomato based gravy with indian spices

MUTTER PANEER | \$14.99

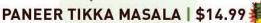
cottage cheese cooked with peas in spices in a tomato based gravy.

SAAG PANEER | \$13.99

cottage cheese cubes in a blend of mustard leaves, spinach and onions cooked in Indian herbs and spices







cheese cubes sautéed with onions, peppers and a mixture of Indian spices in a semi-dry sauce



cottage cheese cubes, cooked in a creamy and buttery, onion and tomato based gravy with Indian spices and coconut



MALAI KOFTA | \$15.99

balls made of potatoes and veggies, cheese, onion and tomato gravy & cream

KADAHI PANEER | \$14.99

cottage cheese cooked with tomatoes, onions and bell peppers in Indian spices

SAAG | \$11.99

a blend of mustard leaves, spinach and onions cooked in Indian herbs and spices

PANEER BHURJI | \$16.99

scrambled cottage cheese cooked with onions in Indian spices and green chilli

CHANA PANEER | \$12.99

chickpeas and cheese cubes, cooked in onion and tomato based gravy with Indian spices

PALAK PANEER | \$14.99

cottage cheese cooked with spinach in a blend of Indian herbs and spices





KADAHI **CHICKEN | \$15.99**

boneless chicken cooked with tomatoes, onions, bell peppers in a blend of indian spices



boneless chicken cooked with diced potatoes in a special gravy with coconut, in flavorful spices and vinegar



LAMB ROGAN JOSH | \$16.99

signature dish of Kashmir, lamb curry that comes from Persian origin is a combination of intense spices in a tomato gravy



CHICKEN CURRY

WITH BONE | \$13.99 BONELESS 14.99

chicken cooked with onions and tomato, curry sauce, various herbs and spices



LAMB VINDALOO | \$16.99

lamb cooked with diced potatoes in a special gravy with coconut, in flavorful spices and vinegar

SAAG CHICKEN | \$14.99

a blend of mustard leaves, spinach, boneless chicken and onions cooked in indian spices

LAMB SAAG | \$16.99

capsicum, carrots and cabbage

CHICKEN JALFREZI | \$15.99

boneless chicken cooked with onions.

in Indian spices in a semi-dry gravy

a blend of mustard and onions cooked

KADAHI LAMB | \$16.99

lamb cooked with tomatoes, onions, bell peppers, and blend of Indian spices

MANGO CHICKEN | \$15.99

boneless chicken cooked in a special gravy of indian spices, mango pulp and cream

leaves, spinach, lamb

in indian spices

LAMB MASALA | \$16.99

lamb cooked in flavourable masala gravy

CHICKEN TIKKA MASALA | \$15.99

boneless chicken tikka, sautéed with onions, peppers and a mixture of Indian spices in a semi-dry sauce



BUTTER **CHICKEN | \$15.99**

marinated boneless chicken cooked in a creamy and buttery sauce with Indian spices

LAMB CURRY | \$15.99

lamb cooked with onions and tomato, curry sauce, various herbs and spices





VEG THALI | \$14.99 NON-VEG THALI | \$16.99

choose 2 curries from our thali curry list:

shahi paneer | dal makhani | dal tadka chana paneer | chana masala | aloo gobi | rajma

for non-veg thali, choice of 1 veg and 1 non veg choose 1 curry from our non-veg curry list:

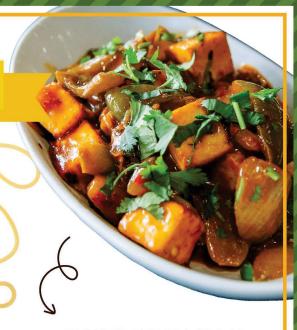
chicken curry | butter chicken | lamb curry

comes with raita, rice, 2 tawa rotis or 1 naan and a piece of gulab jamun

INDIAN FUSION



noodles tossed in chopped veggies/paneer/chicken and Indo-chinese spices



CHEESE CHILLI | \$14.99

cottage cheese cooked with onions, ginger garlic and green pepper in hot and spicy sauces

CHICKEN CHILLI | \$15.99

diced chicken cooked with onions, ginger garlic and green pepper in hot and spicy sauces



FRIED RICE VEG \$9.99 | CHICKEN \$11.99

rice tossed in vegetables/chicken, Indo-chinese sauces and spices

VEG MANCHURIAN | \$12.99

(5 PIECES)

vegetable balls fried and sauteed in a dark soy asian gravy

CHICKEN MANCHURIAN | \$14.99

(5 PIECES)

minced chicken balls fried and sauteed in a dark soy asian gravy





TAWA ROTI | \$0.99

TANDOORI BUTTER ROTI | \$2.49

LACCHA PARATHA | \$3.99

BUTTER NAAN | \$2.99

GARLIC NAAN | \$3.99

ALOO NAAN | \$4.99

ONION NAAN | \$4.99

CHEESE NAAN | \$5.99



(2 PIECES PER PLATE)

made with yellow lentil, onions and Indian spices, served with yoghurt and pickle

STUFFED PARATHAS

(2 PIECES PER PLATE)



ALOO | \$12.99

GOBI | \$12.99

PYAAZ | \$12.99

potato mixture cau

cauliflower mixture

onion mixture

PANEER | \$14.99

MIX VEG | \$12.99

cottage cheese mixture

assorted veggies mixture

NON-VEG

CHICKEN KEEMA | \$15.99

minced chicken mixture



SPÉCIAL CANTINE DU PUNJAB

RICE



basmati rice cooked with aromatic Indian spices and traditional herbs

VEG | \$9.99

CHICKEN | \$12.99

LAMB | \$14.99





JEERA RICE | \$4.99

rice cooked with cumin and condiments

ADD ONS

SALAD | \$4.99

onion, cucumber, green chillies & lemon

TAMARIND SAUCE | \$0.99

Indian style tamarind and jaggery sauce

FRENCH FRIES | \$2.99

PICKLE | \$0.99

PLAIN YOGHURT | \$2.99

MINT CHUTNEY | \$0.99

Indian style mint sauce

MINT SAUCE | \$0.99

Indian style mint sauce and yoghurt mixture



RAITA | \$4.99

Indian style spiced yoghurt



DRINKS

MAAZA | \$2.99 COKE | PEPSI 7 LIMCA | FANTA mango flavoured soft drink **CANADA DRY** THUMBS UP CRUSH MIRINDA MASALA SPRITE | 7-UP LEMONADE | \$4.99 \$2.99 a refreshing sweet WATER and salty drink with lemon, pop soda and ice \$1.99 SUGARCANE MANGO DRINK | \$6.99 LASSI | \$3.99 Indian style SALTY mango smoothie LASSI | \$3.99 Indian style SWEET salty smoothie LASSI | \$3.99 MANGO Indian style SHAKE | \$4.99 sweet smoothie fresh mango shake with ice cream KASHMIRI CARDAMOM TEA | \$4.99 TEA | \$4.99 MASALA TEA | \$4.99 special Kashmir special Indian style special Indian style tea with spices style tea tea with cardamom



695 Rue de Liège O, Montréal | +1 514-400-1080 liege@punjabcanteen.ca
5323 Queen Mary Rd, Montréal | +1 514-482-1080 queenmary@punjabcanteen.ca
7681 Newman Blvd, Montréal | +1 514-363-4444 lasalle@punjabcanteen.ca
51 Rue Beaubien E, Montréal | +1 514-487-1080 beaubien@punjabcanteen.ca

Our food may contain common allergens, such as dairy,eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish.

We also take orders for catering and need to take order 24 hrs in advance.

We can also make recipes out of menu on special request – available for dining customers.

For any suggetions or complaint call us or send an email to the respective location.