



WE DO CATERING AND PRIVATE PARTIES

BJS INDIAN KITCHEN MENU



All Days: 11AM to 9PM Combos: 12Noon - 3PM

250-986-2425

140 West Second Avenue Qualicum Beach BC V9K 1S8



Appetizer

PAKORA / FRIES

VEG. PAKORA

Delicately spiced fried fritters lightly battered in chickpea and rice flour.

9.00

PANEER PAKORA

Paneer pakora are a quick evening snack that has a lovely crispy texture with a moist, soft paneer from within.

11.00

CHICKEN PAKORA

Chicken pakora is a crisp fried appetizer made with chicken, gram flour, ginger, garlic, spice powders & herbs.

12.00

SHRIMP PAKORA (6Pcs.)

Chicken pakora is a crisp fried appetizer made with chicken, gram flour, ginger, garlic, spice powders & herbs.

13.00

FISH PAKORA

Fish pakora is made with fish, gram flour, ginger, garlic, spice powders & herbs.

12.00

MASALA FRIES

Potato fingers fried and garnished with salt and special masala.

8.50

SAMOSA

VEG. SAMOSA

Fino Filo pastry, green peas and potato fillings, warmly spiced with fresh herbs and crisply deep fried & served with chutney.

8.00

CHICKEN SAMOSA

Fino Filo pastry, chicken fillings, warmly spiced with fresh herbs and crisply deep fried & served with chutney.

9.00

CALAMARI

Calamari rings are breaded and fried until golden for a delightful appetizer. Served with julienned fennel and cocktail sauce

14.00





Combos

12.00 TO 3:00 PM

VEGETARIAN COMBO

VEGETARIAN COMBO

•Daal•Shahi Paneer•Paneer Korma
•Rice•Naan•Salad•raita

20.00

NON-VEGETARIAN COMBO

CHICKEN COMBO

•Chicken Curry•Daal•Rice•Naan•Salad•raita

23.00

LAMB COMBO

•Lamb Boti•Daal•Rice•Naan•Salad•raita

24.00

WRAPS

PANEER TIKKA WRAP

Paneer Tikka, Bell Peppers, Onion, Cilantro
served with mint & tamarind chutney.

17.00

CHICKEN TIKKA WRAP

Chicken Tikka, Bell Peppers, Onion, Cilantro
served with mint & tamarind chutney.

18.00

LAMB WRAP

Lamb cooked with spices, Bell Peppers, Onion, Cilantro
served with mint & tamarind chutney.

19.00





Main Course

CURRY ZONE

BUTTER CHICKEN

Boneless chicken breast cooked in creamy tomato sauce.

17.00

CHICKEN TIKKA MASALA

Grilled chicken cooked in onion, green pepper & tomato based sauce.

17.00

CHICKEN KORMA

Boneless chicken cooked in white cashew nut sauce garnished with sliced almonds

17.00

CHICKEN COCONUT

Chicken cooked in a unique blend of coconut and coriander curry

18.00

KADAHI CHICKEN

Chicken pakora is a crisp fried appetizer made with chicken, gram flour, ginger, garlic, spice powders & herbs.

17.00

CHICKEN CURRY

Chicken simmered in onions, ginger, garlic, tomatoes, coriander, cloves & cumin

17.00

CHICKEN SAAGWALA

Chicken with fresh spinach and spices.

18.00

CHICKEN DHANSAK

A sweet, sour, and hot chicken curry in the Parsee (Persian) style, prepared with mashed lentils.

18.99

MANGO CHICKEN

Chicken cooked in onion gravy with fresh ginger and mango chutney.

18.00

CHICKEN VINDALOO

Chicken & Potatoes cooked in a zesty tangy curry sauce.

18.00

BJ's SPECIAL CHICKEN

Boneless chicken cooked with fresh tomatoes onions, green peppers, and fresh spices.

18.00

BJ's SPECIAL DHANSAK CHICKEN

Dhansak is quite a mild curry with a lovely thick sauce - make thick by the addition of red lentils

19.00





Main Course

VEGGIE SPECIAL CURRY

DAL MAKHNI

Creamed black lentils cooked with selected herbs and spices.

16.00

ALOO GOBI

Cauliflower and potatoes sauteed with onions, fresh herbs and spices with special sauce.

17.00

EGGPLANT BHARTHA

Eggplant baked over an open flame, mashed and seasoned with herbs, sauteed onions, green peas and tomatoes.

17.00

KADAHI PANEER

Cheese cooked in thick & creamy tomato onion gravy along with special spices.

17.00

CHANA MASALA

Chickpeas cooked over a slow fire blended with spices and tomatoes.

15.00

MALAI KOFTA

Pureed vegetables and cheese kofta served in a butter & korma sauce.

17.00

MATAR MALAI METHI

Peas with fenugreek, herbs & creamy spicy sauce

17.00

PALAK PANEER

Authentic spinach based sauce with cheese, onion, tomato, spices with touch of cream.

17.00

MIX VEGETABLE

Seasonal vegetables cooked with potatoes, tomatoes, peas & onion

17.00

VEG KORMA

A traditional dish prepared with cashew base sauce, exotic spices, herbs, raisins and a cream.

17.00

OKRA CURRY

Fresh okra stir fried with onion, garlic, ginger and Indian spices.

17.00

SHAHI PANEER

Cubes of mild, homemade Indian cheese cooked in a smooth masala cream sauce.

17.00

BHINDI DO PYAZA

It's a simple family recipe packed with lot of It includes lots of okra sauteed with fragrant onions and seasonings

17.00

COCONUT VEGEE CURRY

Vegetables simmer in a spiced coconut milk curry, creating a unique flavour combination that's not exactly traditional to either cuisine.

17.00

MASALA SOYA CHAAP

Vegetables simmer in a spiced coconut milk curry, creating a unique flavour combination that's not exactly traditional to either cuisine.

17.00





Main Course

SEA FOOD

PRAWN KORMA

Prawns cooked in white cashew nut sauce.

19.00

PRAWN VINDALOO

Prawns & Potatoes cooked in a zesty tangy curry sauce.

19.00

PRAWN COCONUT

Prawns cooked in a unique blend of coconut and coriander curry

19.00

PRAWN CURRY

Prawns cooked in onion sauce with fresh ginger and spices.

19.00

BUTTER PRAWN

Prawn cooked in creamy tomato sauce.

19.00

GOA FISH CURRY

Fish cooked in onion sauce with fresh ginger and spices.

19.00

GOA PRAWN CURRY

Prawns cooked in a unique blend of coconut and hot spices.

19.00





Main Course

LAMB SPECIAL

LAMB KORMA

Boneless lamb cooked in a white cashew nut sauce.

19.00

LAMB CURRY

Lamb meat cooked in onion sauce with fresh ginger and spices.

19.00

LAMB COCONUT

Lamb meat cooked in a unique blend of coconut and coriander curry

19.00

LAMB VINDALOO

Boneless lamb & potatoes, cooked in a zesty tangy curry sauce.

19.00

LAMB BUTTER MASALA

Lamb meat cooked in a special spices cream & tomato gravy.

19.00

LAMB ROGAN JOSH

Hot and spicy North Indian dish of lamb cooked in yogurt, onions, and tomato curry.

19.00





Tandoori Grill

TANDOORI CHICKEN

18.00

Juicy spring bone-in chicken marinated with yogurt flavorful, fresh ground spices.

CHICKEN TIKKA

18.00

Succulent pieces of boneless chicken rubbed with Indian herbs and spices and marinated with yogurt.

MALAI KABAB

18.00

Chicken malai tikka is juicy kababs on skewers that will simply melt in your mouth.

SOYA CHAAP

19.00

Soya Chaap is a kind of mock meat or vegetarian/vegan meat prepared with soybean chunks and flour.

TANDOORI PRAWN

19.00

Fresh jumbo prawns marinated in special homemade spices and herbs.

BJ's PANEER TIKKA

17.00

Soft chunks of paneer marinated in Tandoori masala and then grilled with bell peppers.



Chinese

VEG. MANCHURIAN

16.00

Deep fried mixed vegetables dumplings tossed in chinese sauce.

CHILLI CHICKEN

18.00

Chicken thigh sauteed with special spices, chilies & herbs. Served slight gravy with green garnish on top.

CHILLI PANEER

17.00

Fresh cut paneer sauteed with homemade spices, chilies & herbs. Served slight gravy with green garnish on top.

SPRING ROLL

11.00

Rolled thin pancakes filled with vegetables and served with sauce.





Beef

BEEF SPECIAL

BEEF CURRY

Beef meat cooked in onion sauce with fresh ginger and spices.

18.00



BEEF COCONUT

Beef meat cooked in a unique blend of coconut and coriander curry

18.00

BEEF VINDALOO

Boneless beef & potatoes, cooked in a zesty tangy curry sauce.

18.00



BEEF KORMA

Boneless beef cooked in a white cashew nut sauce.

18.00

BEEF MASALA

Beef meat cooked in a special spices cream & tomato gravy.

18.00





Indian Bread

BREAD SPECIAL

TANDOORI NAAN

Leavened bread baked fresh in our traditional clay oven

3.00

GARLIC NAAN

Leavened bread stuffed with garlic and baked in a tandoor.

4.50

TANDOORI ROTI

Whole wheat bread baked in our clay oven

3.00

LACHA PARANTHA

Layered whole wheat bread with butter and baked in a tandoor.

4.50

CHICKEN NAAN

Naan stuffed with chicken & spices. baked in a tandoor.

8.00

COCONUT NAAN

Naan stuffed with minced meat & spices. baked in a tandoor.

7.00

CHEESE NAAN

This naan can be stuffed with soft-melted cheese which is crispy from outside and soft from inside.

6.00

CHEESE & GARLIC NAAN

Homemade naan topped with garlic and cheddar cheese. Cheesy, buttery, garlicky naan that you can't stop eating !

6.50





Rice Special

LAMB BIRYANI

19.00

Basmati rice cooked with special biryani spices, lamb, fresh herbs ginger garlic, yogurt saffron sauteed onions, and saffron.

CHICKEN BIRYANI

18.00

Basmati rice cooked with special biryani spices, chicken, fresh herbs ginger garlic, yogurt saffron sauteed onions, and saffron.

VEG BIRYANI

17.00

Basmati rice cooked with special biryani spices, fresh herbs ginger garlic, yogurt saffron sauteed onions, and saffron.

PRAWN BIRYANI

19.00

Basmati rice cooked with special biryani spices, prawns, fresh herbs ginger garlic, yogurt saffron sauteed onions, and saffron.

VEGGIE PULAO

9.00

Rice cooked in butter, peas, cashews, raisins and flavorur with saffron.

BASMATI RICE

5.00

Special aroma home made rice.

JEERA RICE

7.00

An ancient north Indian dish of Basmati rice cooked with curry leaves, cummin seeds, special spices.





Dessert

BEVERAGE

RASMALAI

Rasmalai consists of flattened balls of chhena soaked in malai (clotted cream) flavoured with cardamom.

6.00



GULAB JAMUN

Gulab jamun is an Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup.

5.00

CHEESE CAKE

Dessert consisting of a thick, creamy filling of cheese, eggs, and sugar over a thinner crust & topped with sweet or sometimes salty items.

7.00

SWEET LASSI

Sweet Lassi is a popular North Indian drink made from yogurt, milk, sugar and flavored with cardamom.

6.00



SALTED LASSI

Lassi is a very popular Indian yogurt drink made by mixing yogurt and water. It's known as Namkeen Lassi

6.00

MANGO LASSI

Mango lassi is a delicious creamy drink with mango, yogurt, milk, a little sugar, and a sprinkling of cardamom.

6.00

MASALA CHAI

An Indian tea beverage made by boiling black tea in milk and water with a mixture of aromatic herbs and spices

4.50

COFFEE

This creamy coffee drink is usually consumed at breakfast time in Italy and is loved in the Canada as well.

4.00

MIX RAITA

vegetable raita is the perfect accompaniment for an Indian meal. It requires some chopping and mixing, no cooking is needed.

6.00

