

MENU



*Before you order, know this ~
We started BJ's Indian Kitchen with one promise: that the
food you grew up loving, or always wished you could taste,
would be made here exactly the way it deserves to be*

All Days except Wednesday :
11AM to 9PM
250-986-2425
Info@bjsindiankitchen.ca

APPETIZER

All day Combos

VEGETARIAN COMBO **\$21.99**

Any choice of veg dish with dal, salad, rice, naan, dessert

CHICKEN COMBO **\$24.99**

Any chicken dish with dal, naan, salad, rice, dessert

LAMB COMBO **\$25.99**

Any Lamb dish with dal, naan, salad, rice, dessert

SEAFOOD COMBO **\$25.99**

Any seafood dish either fish or prawn with dal, naan, salad, rice, dessert

Samosa

VEG. SAMOSA (2pcs) **\$8.00**

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

CHICKEN SAMOSA (2pcs) **\$9.00**

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

CALAMARI **\$14.99**

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

Pakora/Fries

VEG PAKORA \$9.99

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

PANEER PAKORA \$12.50

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

ONION BHAJI \$9.99

Sliced and spiced fried onions in chickpea batter

CHICKEN PAKORA \$13.59

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

SHRIMP PAKORA (8pcs) \$14.99

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

FISH PAKORA \$13.99

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

Indo Chinese

VEG. FRIED RICE \$16.99

Rice Tossed with Green Vegetable and indo-chinese seasoning.

CHICKEN FRIED RICE \$17.99

Rice Tossed with Green Vegetable, chicken and indo-chinese seasoning.

SHRIMP FRIED RICE \$18.99

Rice Tossed with Green Vegetable, chicken and indo- chinese seasoning.

VEG. HAKKA NOODLES \$16.99

Tender noodles cooked to perfection and then tossed with crunchy cabbage, sweet carrots, juicy bell peppers, and savory onions.

CHICKEN HAKKA NOODLES \$17.99

Tender noodles cooked to perfection and then tossed with crunchy cabbage, sweet carrots, juicy bell peppers, and savory onions with seasoned chicken.

SHRIMP HAKKA NOODLES \$18.99

Tender noodles cooked to perfection and then tossed with crunchy cabbage, sweet carrots, juicy bell peppers, and savory onions.

VEG. MANCHURIAN \$17.99

Deep fried mixed vegetable dumplings tossed in chinese sauce.

MAIN COURSE

Veg. Corner

All Veg. Specials

\$17.99

DALMAKHNI

Creamed black lentils cooked with selected herbs and spices.

YELLOW DAL

Yellow lentils simmered to perfection with aromatic spices and a hint of turmeric

ALOO GOBI

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

EGGPLANT BHARTHA

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

CHANA MASALA

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

MALAI KOFTA

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

PALAK PANEER

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

SHAHI PANEER

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

MUTTER PANEER

Cottage cheese and green peas with mild blend of Indian spices.

PANEER TIKKA MASALA

Paneer Tikka, Bell Peppers, Onion, Cilantro served with masala gravy.

COCONUT VEG CURRY

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

VEG JALFREZI

Mixed selection of vegetables in dry Indian curry, flavored with chili powder, garlic and black pepper. Served with sides

VEG KORMA

vegetables braised with yogurt, seeds, nuts & onion paste made from fried or boiled onions

Non-Veg. Corner

CHICKEN SPECIAL

All Chicken Specials

\$18.99

BUTTER CHICKEN

Boneless chicken cooked in spices, cream & tomato gravy

CHICKEN CURRY

Chicken cooked in onions, ginger, garlic, tomatoes, coriander, cloves & cumin and other spices

CHICKEN SAAG

Chicken with fresh spinach and spices

CHICKEN COCONUT

Chicken cooked in a unique blend of coconut and coriander curry

CHICKEN KORMA

Boneless chicken cooked in cashew nut sauce garnished with sliced almonds

CHICKEN VINDALOO

Boneless chicken cooked in a fiery, tangy Goan-style vindaloo gravy infused with vinegar, garlic, and red chillies.

CHICKEN JALFREZI

Chicken cooked in onion, green pepper & tomato based sauce.

CHICKEN ROGAN JOSH

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

MANGO CHICKEN

Chicken cooked in onion gravy with fresh ginger and mango chutney

CHICKEN MADRAS

Chicken cooked in spicy hot dried red chillies, mustard seeds, fenugreek seeds, curry leaves, tamarind and coconut

CHICKEN TIKKA MASALA

Chicken cooked in onion, green pepper & tomato based sauce

CHETTINAD CHICKEN

Fiery chicken curry in an aromatic roasted pepper and coconut sauce

BHUNA CHICKEN

Spiced pan-fried chicken in a thick caramelized onion and tomato reduction

CHICKEN LABAABDAR

Simmered in onions, garlic, tomatoes, coriander, with butter tomato gravy

LAMB SPECIAL

All Lamb Specials

\$20.99

LAMB BUTTER MASALA

Boneless Lamb cooked in spices, cream & tomato gravy

LAMB CURRY

Lamb cooked in onions, ginger, garlic, tomatoes, coriander, cloves & cumin and other spices

LAMB SAAG

Lamb with fresh spinach and spices.

LAMB COCONUT

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

LAMB KORMA

Boneless Lamb cooked in cashew nut sauce garnished with sliced almonds

LAMB VINDALOO

Boneless lamb cooked in a fiery, tangy Goan-style vindaloo gravy infused with vinegar, garlic, and red chillies.

LAMB JALFREZI

Lamb cooked in onion, green pepper & tomato based sauce.

LAMB ROGAN JOSH

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

LAMB TIKKA MASALA

Lamb cooked in onion, green pepper & tomato based sauce.

CHETTINAD LAMB

Fiery Lamb curry in an aromatic roasted pepper and coconut sauce

BHUNA LAMB

Spiced pan-fried Lamb in a thick caramelized onion and tomato reduction

LAMB MADRAS

Lamb cooked in spicy hot dried red chillies, mustard seeds, fenugreek seeds, curry leaves, tamarind and coconut

LAMB MANGO

Lamb cooked in onion gravy with fresh ginger and mango chutney

SEAFOOD SPECIAL

All Seafood Specials

\$20.99

PRAWN COCONUT

Prawn cooked in a unique blend of coconut and coriander curry

PRAWN KORMA

Boneless Prawn cooked in cashew nut sauce garnished with sliced almonds

PRAWN VINDALOO

Prawns cooked in a fiery, tangy Goan-style vindaloo gravy infused with vinegar, garlic, and red chillies.

PRAWN JALFREZI

Prawn cooked in onion, green pepper & tomato based sauce.

PRAWN MADRAS

Prawn cooked in spicy hot dried red chillies, mustard seeds, fenugreek seeds, curry leaves, tamarind and coconut

GOA PRAWN CURRY

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

GOA FISH CURRY

Fish cooked in onion sauce with fresh ginger and spices.

FISH VINDALOO

Tender fish chunks in a fiery, tangy Goan gravy infused with vinegar, garlic, and red chillies.

BEEF SPECIAL

All Beef Specials

\$20.99

BEEF KORMA

Boneless Beef cooked in cashew nut sauce garnished with sliced almonds

BEEF VINDALOO

Boneless Beef cooked in cashew nut sauce garnished with sliced almonds

BEEF ROGAN JOSH

Spicy North Indian dish of Beef in cooked in yogurt, onions, and tomato curry.

BEEF TIKKA MASALA

Beef cooked in onion, green pepper & tomato based sauce.

MANGO BEEF

Beef cooked in onion gravy with fresh ginger and mango chutney

CHEF SPECIAL

CHILLI GARLIC

CAULIFLOWER (DRY)

\$16.99

Crispy cauliflower florets tossed in a spicy garlic sauce with fresh chillies and aromatic seasonings

SWEET & SOUR

CAULIFLOWER (DRY)

\$16.99

Crispy cauliflower tossed in a tangy sweet and sour sauce

CHICKEN 65

\$18.99

Crispy chicken tossed with curry leaves, chillies and South Indian spices

ACHARI CHICKEN CURRY

\$18.99

Chicken cooked in onion gravy with traditional pickling spices

LAMB ACHARI CURRY

\$20.99

Tender lamb cooked in onion gravy with aromatic pickling spices

CHICKEN LABAABDAR

\$18.99

Simmered in onions, garlic, tomatoes, coriander, with butter tomato gravy

GOAT CURRY

\$21.99

Tender goat cooked with onions, ginger, garlic, tomatoes, coriander & aromatic spices.

PANEER BUTTER MASALA

\$17.99

Paneer cooked in a rich and creamy tomato butter gravy

ALMOND CHICKEN

\$18.99

Chicken cooked in a rich, creamy almond-based gravy

ALMOND LAMB

\$20.99

Tender lamb cooked in a rich, creamy almond-based gravy

BHUNA LAMB

\$20.99

Tender lamb cooked with onions, tomatoes and aromatic spices

BHUNA CHICKEN

\$18.99

Chicken cooked with onions, tomatoes and traditional Indian spices

CHETTINAD CHICKEN

\$18.99

Fiery chicken curry in an aromatic roasted pepper and coconut sauce

CHETTINAD LAMB

\$20.99

Fiery Lamb curry in an aromatic roasted pepper and coconut sauce

EGG CURRY

\$18.99

Boiled eggs cooked in a rich onion, tomato & aromatic spice gravy.

Bread special

TANDOORI NAAN **\$3.30**
Leavened bread baked fresh in our traditional clay oven

GARLIC NAAN **\$4.50**
Leavened bread stuffed with garlic and baked in a tandoor.

PESHAWARI NAAN **\$7.00**
Leavened bread stuffed with coconut, raisins, and cashew nuts

CHEESE & GARLIC NAAN **\$6.75**
Homemade naan topped with garlic and cheddar cheese. Cheesy, buttery, garlicky naan that you can't stop eating.

COCONUT NAAN **\$7.50**
Naan stuffed with minced coconut & spices. baked in a tandoor.

CHEESE NAAN **\$6.50**
Naan stuffed with soft-melted cheese which is crispy from outside and soft from inside.

TANDOORI ROTI **\$3.30**
Whole wheat bread baked in our clay oven

LACHA PARANTHA **\$4.99**
Layered whole wheat bread with butter and baked in a tandoor.

Tandoori grill

CHICKEN TIKKA **\$18.99**
Succulent pieces of boneless chicken rubbed with Indian herbs and spices and marinated with yogurt.

MALAI KABAB **\$18.99**
Chicken malai tikka in juicy kababs on skewers that will simply melt in your mouth.

TANDOORI CHICKEN **\$18.99**
Juicy spring bone-in chicken marinated with yogurt flavorful, fresh ground spices.

Beverages

MASALA CHAI **\$4.50**
An Indian tea beverage made by boiling black tea in milk and water with a mixture of aromatic herbs and spices

COFFEE **\$4.00**
This creamy coffee drink is usually consumed at breakfast time in Italy and is loved in Canada as well.

GREEN TEA **\$4.00**

Biryani special

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

VEG BIRYANI **\$17.99**

LAMB BIRYANI **\$20.99**

CHICKEN BIRYANI **\$18.99**

PRAWN BIRYANI **\$20.99**

BEEF BIRYANI **\$20.99**

Dessert

RASMALAI **\$6.00**

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

GULAB JAMUN **\$5.00**

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

RICE PUDDING **\$5.99**

Creamy rice pudding cooked with milk, sugar & aromatic cardamom

KULFI **\$4.50**

Traditional Indian frozen dessert made with rich, creamy milk and cardamom.

Sides

Mint chutney **\$2.00**

Tamarind chutney **\$2.00**

Mango chutney **\$2.00**

Pappad **\$2.00**

Rice special

BASMATI RICE MEDIUM **\$5.00**

Special aroma home made rice.

BASMATI RICE LARGE **\$7.00**

Special aroma home made rice.

VEGGIE PULAO **\$9.00**

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

COCONUT RICE **\$9.00**

Rice cooked in flavorful coconut milk

Any customized order will
be charged extra