

PANEER SPECIALTIES

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|---|-------|
| Palak Paneer | 13.95 |
| Homemade cheese cooked in pureed spinach | |
| Mattar Paneer | 13.95 |
| Homemade cheese cooked with peas in a mild curry sauce | |
| Kadai Paneer | 13.95 |
| Homemade cheese cooked in a tomato based curry with green pepper and onions | |
| Chilly Paneer | 13.95 |
| Homemade cheese cooked with bell peppers and onions | |
| Shahi Paneer | 14.95 |
| Homemade cheese cooked in a mild creamy sauce with tomatoes | |
| Paneer Masala | 13.95 |
| Homemade cheese cooked with onions, tomatoes, herbs and spices | |
| Paneer Pasanda | 14.95 |
| Homemade cheese cooked in a creamy sauce with almonds and raisins | |
| Paneer Makhni | 14.95 |
| Homemade cheese cooked in a makhni (creamy) sauce | |
| Paneer Lababdar | 13.95 |
| Homemade cheese cooked in rich tomato and onion gravy | |
| Malai Kofta | 14.95 |
| Cottage cheese balls cooked in rich creamed sauce | |

ROTI - BREAD SPECIALTIES

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| Tandoori Roti | 2.49 |
| Buttered whole wheat bread baked fresh in a clay oven | |
| Missi Roti | 2.95 |
| A crispy masala bread mixed with Chick Pea Flour | |
| Plain Naan | 2.49 |
| Fresh leavened white bread baked in a clay oven | |
| Naan Bread | 2.95 |
| Leavened white bread with (choice of) Butter / Garlic / Coconut | |
| Lachchha Paratha | 3.95 |
| Whole wheat layered bread shallow fried in butter or cooked in the tandoor oven | |
| Paratha | 4.95 |
| Paratha Paneer | 5.95 |
| Whole wheat bread stuffed with (choice of) onion /potatoes / cheese / cauliflower, baked in clay oven | |
| Stuffed Kulcha (Veg) | 4.95 |
| Paneer | 5.95 |
| Leavened white bread stuffed with exotic spices (choice of) Onion / potatoes / cheese / cauliflower, baked in clay oven | |
| Stuffed Kulcha (Non-Veg) | 6.95 |
| Leavened white bread stuffed with exotic spices (choice of) beef / chicken / lamb, baked in clay oven | |

NEPALESE DISHES

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| Sekuwa Chicken or Lamb | 16.95 |
| Boneless pieces of chicken or lamb, marinated with blended spices. Cooked in the tandoor oven (served with special sauce) | |
| Momo Veg... | 10.49 |
| Chili... | 12.49 |
| Chicken... | 10.95 |
| Chicken or veggie dumplings steamed and served with special momo sauce | |
| Noodles Veg | 11.25 |
| Non Veg | 12.25 |
| Chicken or veggie chowmein noodles cooked with special sauce | |
| Taas Lamb | 16.95 |
| Boneless bits of meat marinated overnight and shallow fried until tender served with special puffed rice and salad | |

COMBO MEAL

Served with rice, salad and naan

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|------------------------------|-------|
| Vegetable Combo | 16.95 |
| Paneer Combo | 20.95 |
| Chicken Combo | 20.95 |
| Lamb Combo | 20.95 |
| Beef Combo | 20.95 |
| Prawn Combo | 23.95 |

RICE SPECIALTIES

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|--|-------|
| Plain Rice | 4.95 |
| Saffron Rice | 5.95 |
| Coconut Rice | 5.95 |
| Vegetable Fried Rice | 8.95 |
| Chicken Fried Rice | 11.95 |
| Vegetable Pulao | 6.95 |
| Rice cooked with seasonal vegetables | |
| Kashmiri Pulao | 10.95 |
| Rice cooked with fruit and nuts | |
| Dum Biryani (chicken/lamb/veg) | |
| Basmati Rice cooked on a slow fire in yogurt with onions, whole spices almonds and cashews | |
| Vegetable | 13.95 |
| Chicken, Lamb or Beef | 16.95 |
| Prawn | 20.95 |

SIDE ORDERS

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| Chutney | 2.25 |
| Hot mint, tamarind or mango | |
| Pickle (Achar) | 2.25 |
| Mango, lemon and Indian vegetables in a tangy sauce | |
| Plain Yogurt | 3.95 |
| Homemade yogurt | |
| Veg Raita | 4.95 |
| Homemade yogurt with diced cucumbers, tomatoes, onions and a special blend of spices | |
| Kachambur Salad | 6.95 |
| Chopped onions and fresh tomatoes, soaked in lemon juice, served with cilantro | |
| Green Salad | 6.95 |
| Fresh sliced tomatoes, onions, cucumbers and green lettuce | |

DESSERTS

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|---|------|
| Kheer | 3.95 |
| A unique and original Indian rice pudding with pistachio | |
| Gulab Jamun | 4.95 |
| Amazing golden fried milk balls soaked in a cardamom flavoured syrup | |
| Fruit Cup | 4.95 |
| Delicious seasonal fruit | |
| Rasmalai | 5.95 |
| 2 pieces of cottage cheese dumplings in a thick milk syrup with a hint of saffron | |

BEVERAGES

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| Can of Pop | 1.75 |
| coke, diet coke, sprite, root beer, iced tea and ginger ale | |
| Lassi (yogurt) | 3.95 |
| strawberry, mango, coconut, salted, sweet | |
| Shake (milk) | 3.95 |
| strawberry, mango, coconut, chocolate | |

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APPETIZERS

| | |
|---|-------|
| Papadum (2 pcs) | 2.49 |
| Roasted crispy pancakes made from lentils, lightly spiced, served with dip | |
| Veg Samosa (2 pcs. with dip) | 3.95 |
| Non-Veg Samosa Chicken or Beef (2 pcs. with dip) | 4.95 |
| Mulligatawny Soup(Veg) 4.95 (chicken) 5.95 | |
| Mullig means pepper and tawny means water or broth, made from lentils, vegetable or chicken | |
| Veg. Pakora | 7.95 |
| Golden filled fritters made of spinach, onions, gram flour, Chef's special, Indian herbs, served with Tamarine and mint dip | |
| Onion Bhajia | 7.95 |
| Fresh spiced onions lightly battered in grain flour and deep fried | |
| Paneer Pakora | 12.95 |
| Homemade cheese battered in gram flour & deep fried, served with dip | |
| Fish/Chicken Pakora | 12.95 |
| Tender pieces of basa/boneless chicken marinated in mild spices and deep fried in a light batter, served with dip | |
| Mix Platter (veg) | 13.95 |
| 2 samosas, 2 paneer pakora, 2 veg pakora, onion bhajia, 1 papadum served with dip | |
| Mix Platter (Non- Veg) | 15.95 |
| 2 meat samosas, 2 fish pakora, 2 veg pakora, onion bhajia, 1 papadum served with dip | |

APPETIZERS FROM THE CLAY OVEN

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|---|-----------------------|
| Tandoori Chicken | Full 21.95 Half 12.95 |
| Chicken legs marinated in yogurt and authentic Indian spices | |
| Tandoori Phool | 13.95 |
| Cauliflower marinated in herbs and spices, served with bell peppers and onions, slowly cooked over a flame | |
| Paneer Tikka | 14.95 |
| Homemade cheese marinated in a blend of special mild spices and yogurt | |
| Seekh Kebob | 16.95 |
| Lean ground lamb/chicken marinated in special herbs and spices slowly cooked over a flame | |
| Chicken Tikka | 15.95 |
| Tender pieces of boneless chicken marinated in special herbs and spices cooked to perfection | |
| Chicken Malai Tikka | 15.95 |
| Tender pieces of boneless chicken marinated in special herbs and cream cooked to perfection | |
| Fish Tikka | 15.95 |
| Basa marinated in yogurt, mustard oil with Indian herbs and spices. Cooked to perfection and served with mint sauce | |
| Tandoori Prawns | 19.95 |
| Prawns marinated overnight in yogurt, fresh garlic, fresh ginger and Indian spices | |
| Daawat Khazana | 22.95 |
| Tandoori prawns, chicken tikka, Seekh kebobs and lamb sauteed with onions and tomatoes | |

CHICKEN SPECIALTIES

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| Kadai Chicken | 15.95 |
| Tender pieces of boneless chicken, cooked in tomato based curry sauce with green peppers and onions | |
| Chicken Jalfrezi | 15.95 |
| Boneless tandoori chicken marinated with fresh ground spices and sauteed with fresh tomatoes, onions, green peppers and mushrooms | |
| Butter Chicken | 15.95 |
| Original recipe from India, Chicken tikka cooked in our famous makhni sauce | |
| Chicken Vindaloo (hot, hot, hot!) | 15.95 |
| Tender pieces of boneless chicken, cooked with potato in a tangy curry sauce | |
| Balti Chicken | 15.95 |
| Tender pieces of boneless chicken, cooked in yogurt based curry with whole spices, fresh onions and tomatoes. | |
| Chilly Chicken | 15.95 |
| Chinese style boneless cubes of chicken cooked with onions and bell peppers | |
| Chicken Curry | 15.95 |
| Tender pieces of boneless chicken, cooked with exotic spices in traditional curry sauce | |
| Chicken Korma | 16.95 |
| Tender pieces of boneless chicken, cooked in a mild, creamy cashew nut, almond based sauce | |
| Chicken Tawa | 15.95 |
| Homemade style, cooked in thick onion sauce | |
| Chicken Lababdar | 16.95 |
| Tender pieces of boneless chicken, cooked in rich tomato and onion gravy | |
| Chicken Saagwala | 15.95 |
| Tender pieces of boneless chicken, cooked in spinach with ginger and garlic | |

LAMB OR BEEF

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| Mughlai | 15.95 |
| A delicious curry prepared with onions, tomatoes and garnished with cilantro | |
| Kadai Gosht | 16.95 |
| Thick delicious lamb/beef curry, cooked with sauteed onions, peppers and tomatoes | |
| Rogan Josh | 15.95 |
| Thick and tangy lamb/beef curry cooked with homemade yogurt | |
| Vindaloo (hot, hot, hot!) | 15.95 |
| Hot lamb/beef cooked with potato in a tangy curry sauce | |
| Palak Gosht | 15.95 |
| For spinach lovers, lamb cooked with pureed spinach, tomatoes and onions in curried sauce | |
| Butter Masala | 16.95 |
| Cubes of lamb cooked in butter, yogurt and tomato sauce | |
| Chilly | 15.95 |
| Lamb or beef cooked with bell peppers and onions in a special blend of herbs and spices | |
| Korma | 16.95 |
| Tender lamb or beef pieces cooked in mildly spiced creamy cashew butter & almond based curry sauce | |
| Curry | 15.95 |
| Lamb or beef pieces cooked with exotic spices in traditional curry sauce | |
| Lamb/Beef Dhansak | 16.95 |
| Boneless lamb / beef, cooked with lentil and flavoured with cumin and ginger sweet and sour curry | |

*** NEW ITEM ***

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| Chilly Prawns | 22.95 |
| Prawns cooked with onions & bell peppers in a special blend of herbs and spices | |

SEAFOOD SPECIALTIES

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| Fish Masala | 15.95 |
| Fish cooked with onions and tomatoes in thick curry | |
| Fish Goan Curry | 15.95 |
| Basa cooked with bay leaves, crushed spices and finished with coconut powder | |
| Fish Vindaloo (Hot, Hot, Hot!) | 15.95 |
| Basa cooked in a spicy hot sauce with potatoes | |
| Fish Curry | 14.95 |
| Basa cooked with exotic spices in traditional curry sauce | |
| Prawn Makhni | 20.95 |
| Prawns cooked in mild butter, yogurt and tomato based sauce | |
| Prawn Masala | 20.95 |
| Prawns cooked in Indian spices, fresh tomatoes, onions and green peppers | |
| Prawn Kashmiri | 20.95 |
| Prawns cooked to perfection in chopped green peppers, onions and tomato | |
| Prawn Vindaloo | 20.95 |
| Prawns cooked in a spicy hot sauce with potatoes | |
| Prawn Curry | 20.95 |
| Prawns cooked with exotic spices in traditional curry sauce | |

VEGETARIAN SPECIALTIES

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| Mixed Vegetables | 11.95 |
| Mildly spiced vegetables cooked in a special curry sauce | |
| Aloo Gobhi | 12.95 |
| Fresh cauliflower cooked with potatoes | |
| Veg. Jalfazie | 12.95 |
| Large chopped vegetables sauteed in herbs and spices | |
| Jeera Aloo (Chef's Special) | 10.95 |
| Potatoes cooked with cumin seeds and herbs | |
| Chana Masala | 10.95 |
| Chickpeas cooked with ground cumin, onions and tomatoes | |
| Khumb Lajwab / Mutter Mushrooms | 12.95 |
| Fresh mushrooms cooked with onions, tomatoes and peas | |
| Palak Aloo | 11.95 |
| Mildly spiced, pureed spinach cooked with potatoes | |
| Aloo Mutter | 11.95 |
| Potatoes and green peas cooked with spices | |
| Navratan Bahar | 12.95 |
| Mixed vegetables cooked in cream, tomatoes, butter, herbs and spices | |
| Veg. Vindaloo (hot, hot, hot!) | 12.95 |
| Mixed vegetables cooked in a tangy curry sauce | |
| Veg. Korma | 13.95 |
| Mixed vegetables cooked in a creamy sauce with butter, raisins, almonds, herbs and mild spices | |
| Baigon Bharta | 14.95 |
| Smoked eggplant cooked over an open flame, mashed and sauteed with fresh onions and tomatoes | |
| Bhindi Masala | 13.95 |
| Fresh okra cooked with tomatoes, potatoes and spices | |

DALS (LENTILS)

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|---|-------|
| Dal Masoor | 11.95 |
| Red lentils mildly spiced, cooked in tomatoes, cumin seeds and onions | |
| Dal Punjabi (Dal Tarko) | 12.95 |
| Mixed lentils cooked in herbs and spices | |
| Dal Makhani | 12.95 |
| Whole black lentils slow cooked with onions, tomatoes, butter and Indian spices | |
| Palak Dal | 12.95 |
| Mixed lentils cooked with spinach puree | |