

HOT APPETIZERS

(All these appetizers served with Tamarind sauce)



- 1) **Vegetable Samosa** (2 pcs) 🌱
Patties stuffed with potatoes & green peas \$3.99
- 2) **2 Vegetable Samosas with Chana** \$5.99
- 3) **Chicken Samosa** (2 pcs)
Patties stuffed with ground chicken & peas \$6.50
- 4) **2 Chicken Samosas with Chana** \$7.99
- 5) **Veggie Samosa Chana Chaat** (2 pcs)
Samosa Crushed and topped with chickpea yogurt, taramind and mint sauce \$7.99
- 6) **Vegetable Pakora** (6 pcs) 🌱
Fried mixed vegetable fritters \$6.99
- 7) **Onion Bhaji** (6 pcs) 🌱
Fried onion fritters \$6.99
- 8) **Aloo Tikki** (2 pcs) 🌱
Fried potatoes patties served with chickpeas curry \$6.99
- 9) **Paneer Pakora** (8 pcs)
Fried cottage cheese fritters \$10.99
- 10) **Chicken Pakora** (8 pcs)
Fried chicken breast fritters \$11.99
- 11) **Fish Pakora** (8 pcs)
Fried Basa fish fritters \$11.99
- 12) **Shrimp Pakora** (8 pcs)
Fried shrimp fritters \$14.99
- 13) **Dal Ka Shorba** (single serving) 🌱 GF
Yellow lentil soup \$6.99

- 14) **Mulgatany Soup** (single serving) GF
Black lentil soup with small chicken pieces & rice \$7.99
- 15) **Mixed Appetizers for Two**
1 Vegetable Samosa, 1 Chicken Samosa, 1 Aloo Tikki, 2 pcs Vegetable Pakora, 2 pcs Onion Bhaji served with chickpea curry \$12.99
- 16) **Papadum** (2 pcs)
Roasted lentil cracker, served with mango chutney \$2.99
- 17) **Tandoori Chicken** (1 quarter leg) GF
Marinated in yogurt, herbs & spices, roasted in clay oven, served with mint sauce \$7.50
- 18) **Chicken Sheekh Kabab** (2 pcs) GF
Ground chicken highly seasoned with herbs & spices, roasted in clay oven \$14.99
- 19) **Lamb Sheekh Kabab** (2 pcs) GF
Ground lamb highly seasoned with special herbs & spices, roasted in clay oven \$16.99
- 20) **Mixed Kabab** (2 pcs)
1pc Ground chicken and 1pc ground lamb seekh kabab \$15.99
- 21) **Vegetable Spring Roll** (6 pcs) \$5.99
- 22) **Butter Chicken Poutine**
Fries topped with butter chicken \$12.99
- 23) **Fried Chicken Wings** (8 pcs)
Fried wings tossed in mild or hot sauce \$14.99
- 24) **Masala Papadum** (2 pcs)
Crispy papadum topped with chopped onion, tomato, garnished with sev and cilantro \$7.99
- 25) **Aloo Tikka Chaat** \$8.99
Aloo Tikka crushed and topped with chickpea yogurt, taramind and mint sauce

COLD APPETIZERS

- 1) **Bhel Puri**
A mixture of puffed rice, peanuts, potatoes & onions, blended together with tamarind sauce \$6.99
- 3) **Gol Gappa** (6 pcs)
Six pieces of Fried puffed crispy puri filled with potato, chickpeas and spicy flavoured water \$7.99

- 2) **Chaat Papdi**
Crunchy wafers topped with chickpeas, potatoes, special spices, yogurt & tamarind sauce \$7.99



BREADS

(All of these breads are freshly baked in charcoal clay oven)

- 1) **Naan** Fine flour bread \$2.49
- 2) **Garlic Naan** Fine flour bread with garlic toppings \$3.49
- 3) **Chili Garlic Naan** Fine flour bread with minced garlic and chillies \$3.99
- 4) **Tandoori Roti** Whole wheat bread \$2.49
- 5) **Pratha Lacha** Whole wheat layered bread \$4.99
- 6) **Aloo Pratha** Whole wheat bread stuffed with potatoes \$5.49
- 7) **Onion Kulcha** Fine flour bread stuffed with onions \$5.49
- 8) **Amrithari Kulcha** Fine flour bread stuffed with cottage cheese \$5.99



- 9) **Pratha or Kulcha Combo** 1 Pratha or Kulcha served with 4oz chana, 4oz raita, onions & pickles \$10.99
- 10) **Peshawari Naan** Stuffed with nuts & raisins \$5.99
- 11) **Keema Naan** Stuffed with ground lamb or chicken \$6.99
- 12) **Bread Basket** Aloo Pratha, Garlic Naan, Peshawari Naan \$14.99

SIDE ORDERS

- 1) **Green Salad** Fresh lettuce, cucumber, onions, tomatoes & lemon \$6.99
- 2) **Mango or Tamarind Chutney** \$1.99
- 3) **Raita** Yogurt with graded cucumber, potato & spices \$3.99
- 4) **Onion Salad** \$1.99
- 5) **Mixed Pickle** \$1.99
- 6) **French Fries** \$5.99
- 7) **Butter Sauce or Curry Sauce** \$8.99

DISTINCTLY REFRESHING

- 1) **Lasi** (Sweet or salty) Homemade yogurt drink \$5.49
- 2) **Mango Lasi** Homemade yogurt drink \$5.99
- 3) **Mango Shake** Sweet mango & milk blend \$5.99
- 4) **Juices** Mango, Guava, Orange or Pineapple & Coconut \$3.99
- 5) **Soft Drinks** Coke, Diet Coke, Sprite, Ginger Ale & C-Plus \$2.49
- 6) **Masala Chai** Indian spice tea \$3.49
- 7) **Iced Tea** \$2.49
- 8) **Tea** Peppermint, Green Tea \$2.99
- 9) **Club Soda** \$2.49
- 10) **Bottled Water** \$1.49
- 11) **Perrier Water** \$2.49
- 12) **Coffee** \$2.99
- 13) **Red Bull** \$3.99
- 14) **Non Alcoholic Beer** \$3.99
- 15) **Fresh Lemon Soda (Sweet or Salty)** \$3.99

BEVERAGES

HOUSE WINES – 6 oz (1 glass)

- Regular House Wine** \$6.99
- Red – Pelee Island (Merlot) VQA, ON
 - White – Lindeman's (Chardonnay) Australia
 - Zinfundal – Berlinger (White Zinfandel) California
- Premium House Wine** \$7.99
- Red – Yellow Tail Shiraz
 - White – Two Ocean Pinot Gricio

RED WINES

(Available by 750ml bottle only)

- Yellow Tail Shiraz** Australia \$27.99
- Beringer** (Cabernet Sauvignon) California \$27.99
- Jackson Triggs** VQA, ON \$27.99

WHITE WINES

(Available by 750ml bottle only)

- Two Oceans** (Pinot Gricio) South Africa \$27.99
- Yellow Tail** (Chardonnay) Australia \$27.99
- Wood Bridge** (Sauvignon Blanc) California \$27.99
- Blanc de Blanc** VQA, ON \$27.99

- Smirnoff Ice** \$6.49

PREMIUM BEERS

- Cheetah, Heineken, Corona, Moosehead \$6.99
- Bombay Beach** Amaretto, Southern Comfort, Mango Juice \$6.99

BEERS

- Labatt Blue, Molson Canadian, Coors Light, Budweiser \$5.99
- Utsav Lager (500ml can) \$7.99

HARD DRINKS

- | | 1oz | 2oz |
|--------------------------------------|--------|---------|
| Scotch Black Label | \$6.49 | \$11.99 |
| Scotch Red Label | \$5.49 | \$9.99 |
| Chivas Regal | \$6.49 | \$11.99 |
| Rum Captain Morgan or Bacardi | \$5.49 | \$9.99 |
| Brandy St-Remy Napoleon | \$5.49 | \$9.99 |
| Whisky Crown Royal | \$5.49 | \$9.99 |
| Vodka Smirnoff | \$5.49 | \$9.99 |
| Gin Bombay Sapphire | \$5.49 | \$9.99 |



Smirnoff Ice

Mango Lasi

DELIGHT FROM TANDOOR CLAY OVEN

(All these grilled dishes served in sizzler)



- 1) Chicken Tikka** (boneless white meat) **GF**
Cubes of chicken marinated in yogurt with our special spices \$17.99
- 2) Achari Tikka** (boneless white meat; medium spice) **GF**
Pieces of chicken marinated in yogurt & pickling flavor \$18.99
- 3) Reshmi Tikka** (boneless white meat; very mild) **GF**
Pieces of chicken marinated in cream with white pepper & salt \$17.99
- 4) Paneer Shashlik** (mild to medium) **GF**
Pieces of homemade cheese marinated in our special spices \$18.99
- 5) Lamb Tikka** **GF**
Boneless lamb marinated in exotic spices, grilled in the tandoor \$22.99

- 6) Tandoori Mixed Grill** **GF**
Mixture of chicken tikka, reshmi tikka, chicken sheekh kebab & lamb seek kebab \$32.99
- 7) Hariyali Tikka** **GF**
Boneless cubes of chicken marinated with yogurt, fresh mint & grilled in the tandoor \$18.99
- 8) Tandoori Shrimp** **GF**
Jumbo shrimp cooked in yogurt flavour in the tandoor \$21.99
- 9) Chicken Chilli Tikka** **GF**
Marinated overnight in green chilli, mint, green coriander & special Indian spices \$18.99
- 10) Fish Tikka**
Basa Fish marinated in our special spices and cooked in tandoor \$18.99
- 11) Malai Soya Chaap Tikka**
Soya chaap marinated in yogurt, cream, white pepper and cooked in tandoor \$16.99
- 12) Soya Chaap Tikka**
Soya chaap marinated in yogurt, tandoori masala, fenugreek and cooked in tandoor \$16.99
- 13) Achari Soya Chaap Tikka**
Soya chaap marinated in yogurt, cream, pickles and cooked in tandoor \$17.99

CHEFS SPECIALS

- 1) Chilli Prawn**
Jumbo Prawns stir-fried with onions, green peppers, spiced in a tangy tomato sauce \$18.99
- 2) Chilli Chicken**
Boneless chicken stir-fried with onions, green peppers, spiced in a tangy tomato sauce \$17.99
- 3) Chilli Paneer**
Homemade cheese stir-fried with onions, green peppers, spiced in a tangy tomato sauce \$16.99
- 4) Chilli Fish**
Basa fish stir-fried with onions, green peppers, spiced in a tangy tomato sauce \$17.99
- 5) Veggie Manchurian**
Chopped mixed veggie balls cooked in spices in a tangy tomato sauce \$14.99

- 6) Veggie Chowmein**
Noodles cooked with green pepper, cabbage, onions and carrot \$14.99
- 7) Chicken Chowmein**
Noodles cooked with green pepper, cabbage, onions, carrot and chicken \$17.99
- 8) Chicken Steamed Momo** (8pcs)
Steamed chicken dumplings \$15.99
- 9) Chili Chicken Momo** (8pcs)
Fried Chicken momo tossed in spicy sauce with green peppers and onion \$18.99
- 10) Chili Chicken Wings** \$18.99



BIRYANI/PULAO RICE

- 1) **Rice**
Basmati pulao rice with cumin seeds \$3.99
- 2) **Pulao GF**
(Peas/Mushroom/Kashmiri) Rice cooked with peas, mushrooms or dry fruit nuts \$8.99
- 3) **Vegetable Biryani GF**
Rice delicacy with vegetables & spices, served with raita \$14.99
- 4) **Biryani GF**
Basmati rice delicacy with a medley of meat, served with Raita
Chicken \$16.99 • Lamb or Beef \$17.99 • Shrimp \$18.99
- 5) **Chef Special Mixed Biryani GF**
Combination of lamb, chicken & shrimp cooked in basmati rice in chef's sauce \$19.99



Biryani GF

DINNER COMBOS

(No substitutions please)

	Two	Four	Six
Chicken	\$49.99	\$94.99	\$135.99
Lamb or Beef	\$50.99	\$96.99	\$140.99

MILD

1 Vegetable Samosa + 1 Chicken Samosa + Butter Chicken + Tandoori Chicken + Chana Masala + Basmati Pulao Rice + 2 Naan + 2 pcs Gulab Jamun

MEDIUM

1 Vegetable Samosa + 1 Chicken Samosa + Chicken or Lamb or Beef Madras Curry + Tandoori Chicken + Chana Masala + 1 Basmati Pulao Rice + 2 Naan + 2 pcs Gulab Jamun

SPICY

1 Vegetable Samosa + 1 Chicken Samosa + Chicken or Lamb or Beef Vindaloo + Tandoori Chicken + Chana Masala + 1 Basmati Pulao Rice + 2 Naan + 2 pcs Gulab Jamun



Chicken Tikka

MEAT DINNER FOR THREE

3 pcs Vegetable Samosa + Chicken or Lamb or Beef Madras Curry + Aloo Gobi + Chicken Tikka Masala + 2 Basmati Pulao Rice + 3 Naan + 3 pcs Gulab Jamun
Chicken - \$69.99 Lamb or Beef - \$70.99

VEGETABLE DINNER FOR TWO

2 pcs Vegetable Samosa + Shahi Paneer + Aloo Gobi + Dal Makhni + 1 Basmati Pulao Rice + 2 Naan + 2 pcs Gulab Jamun \$50.99

VEGAN DINNER FOR TWO COMBO 🌱

2 pcs Vegetable Samosa + Aloo Gobi + Chana Masala + Dar Tadka + 2 Basmati Pulao Rice + 2 Naan \$50.99

VEGAN DINNER FOR THREE COMBO 🌱

3pc Vegetable Samosa + Bhindi Masala + Chana Masala + Aloo Gobi + Dar Tadka + 3 Rice + 3 Naan \$70.99

ROYAL WINE AND DINE FOR TWO

2pc Vegetable Samosa + 2pc Onion Bhaji + Chicken Tikka + Choose 1 Non-Veg Curry + 1 Veg Curry + Rice + 2 Garlic Naan or Plain Naan + 2pc Gulab Jamun or Rasmalai + 1 Bottle Of Wine \$99.99



Dinner combos



Butter Chicken



Vegan



Gluten-Free

VEGETARIAN SPECIALTIES



Mutter Paneer GF

- 1) **Mutter Paneer** GF
Curried green peas with cubes of fresh homemade cottage cheese \$13.99
- 2) **Shahi Paneer** GF
Cubes of cottage cheese cooked in an exotic cream & tomato sauce \$14.99
- 3) **Palak Paneer** GF
Curried spinach cooked with cubes of fresh homemade cottage cheese \$13.99
- 4) **Karahi Paneer** GF
Cubes of cottage cheese cooked in thick spicy sauce with green peppers \$14.99
- 5) **Mixed Vegetables** GF
Mixed vegetable curry, cooked with herbs & spices \$13.99
- 6) **Malai Kofta** GF
Malai balls cooked in mild cashew sauce \$14.99
- 7) **Bhindi Masala** GF
Fresh okra cooked with onions, tomatoes, potatoes & exotic spices \$14.99
- 8) **Baigan Bharta** GF
Baked mashed eggplant cooked with fresh tomatoes, onions, green peas & spices \$14.99
- 9) **Channa Masala** GF
Spices & curried chickpeas \$12.99
- 10) **Chana Masala with 2 Bhatura** \$14.99

- 11) **Aloo Gobi** GF
Fresh cauliflower cooked in potatoes, tomatoes & onions with spices \$13.99
- 12) **Dal Tarka** GF
Yellow lentil tempered with cumin seed, onions & fresh tomatoes \$13.99
- 13) **Jeera Aloo** GF
Potatoes tempered with cumin seed, onions & fresh tomatoes \$13.99
- 14) **Dal Makhani** GF
Lentil cooked with herbs, butter cream & Indian spices \$13.99
- 15) **Saag Aloo** GF
Potatoes cooked in spinach \$13.99
- 16) **Vegetable Korma** GF
Fresh mixed vegetable cooked with mild spiced cashew sauce \$13.99
- 17) **Mushroom Mutter** GF
Mushroom cooked in green peas & special spices \$14.99
- 18) **Vegetable Vindaloo** GF
Fresh vegetable cooked in hot & spicy sauce \$14.99
- 19) **Karachi Soya Chaap**
Soya chaap cooked in thick creamy tomato onion sauce with green pepper and ginger \$14.99
- 20) **Soya Chaap Butter Masala**
Soya chaap cooked in butter sauce with chopped onion and tomato gravy \$14.99



Palak Paneer GF

NON-VEGETABLE DISHES

Chicken \$16.49 • Lamb or Beef \$17.49 • Shrimp \$18.49

(Chicken dishes are available in white meat for \$1 extra)

- 1) Butter Chicken** (white meat) **GF**
Boneless tandoori chicken cooked in exotic butter, tomato & cream sauce
- 2) Chicken Tikka Masala** (white meat) **GF**
Boneless chicken tikka cooked in sauce with onions & green peppers
- 3) Karahi** (a: Chicken, b: Lamb, c: Beef, d: Shrimp) **GF**
Boneless meat cooked with green peppers, coriander & spices with ginger flavour
- 4) Saag** (a: Chicken, b: Lamb, c: Beef,



Beef Karahi **GF**

- d: Shrimp) **GF**
Boneless meat cooked in curried spinach
- 5) Korma** (a: Chicken, b: Lamb, c: Beef, d: Shrimp; very mild) **GF**
Boneless meat cooked in mild cashew nuts sauce
- 6) Vindaloo** (a: Chicken, b: Lamb, c: Beef, d: Shrimp) **GF**
Boneless meat cooked in a hot tangy sauce with potatoes, red chillies & vinegar
- 7) Jalfarezi** (a: Chicken, b: Lamb, c: Beef,

- d: Shrimp) **GF**
Boneless meat sauteed with tomatoes & vinegar
- 8) Kabab Curry** (a: Chicken, b: Lamb) **GF**
Kabab slices cooked in a medium spice curry
- 9) Curry** (a: Chicken, b: Lamb, c: Beef, d: Shrimp) **GF**
Cooked in a special Indian sauce

- 10) Shrimp Masala** **GF**
Jumbo shrimps cooked in a thick sauce with onions & green peppers
- 11) Butter Shrimp**
Jumbo shrimps cooked in exotic butter, tomato & cream sauce
- 12) Madras Curry** (a: Chicken, b: Lamb, c: Beef, d: Shrimp) **GF**
Boneless meat cooked in medium spice gravy with coconut flavour
- 13) Bhuna** (a: Chicken, b: Lamb, c: Beef, d: Shrimp) **GF**
Thick sauce with tomato & onion & special Indian spices

- 14) Dhamsak** (a: Chicken, b: Lamb, c: Beef) **GF**
Well spiced, hot sweet & sour curry
- 15) Rogan Josh** (a: Chicken, b: Lamb, c: Beef) **GF**
Boneless chicken or lamb or beef cooked in tomato & yogurt sauce
- 16) Fish Curry**
Basa fish cooked in onion, tomato base curry \$17.99
- 17) Fish Madras Curry**
Fish cooked in onion, tomato base curry with coconut \$17.99

SPECIAL INDIAN DESSERTS



- 1) Rasmalai**
2 pcs of Milk Delight, known as queen of Indian desserts \$4.99
- 2) Gulab Jamun**
2 pcs of brown milk balls cooked in rose water syrup \$3.99
- 3) Kulfi**
Ask for flavours \$3.50

DAILY LUNCH SPECIAL

Served until 2pm – \$14.99 • After 2pm – \$16.99

All lunch specials served with rice, Naan, Matter Paneer, and Dal Makhni except #9 and #10. No substitutions please.



- 1) Butter Chicken Platter**
- 2) Lamb Curry Platter**
- 3) Chicken Tikka Masala Platter**
- 4) Butter Shrimp Platter**
- 5) Beef Madras Curry Platter**
- 6) Vegetable Platter**
Shahi Paneer, Aloo Gobi, Dal Tarka, Rice & Naan
- 7) Mountain Platter**
Tandoori Chicken
- 8) Gulmi Platter**
Chicken Sheekh Kabab
- 9) Vegan Platter**
Aloo Gobi, Chana, Dal Tarka, Rice & Naan
- 10) Chef Special Lunch Platter - \$16.99**
Butter Chicken, Lamb Vindaloo, Chana, Rice & Naan
After 2pm - \$18.99

Upgrade to garlic naan for \$1

Add 1 veggie samosa & pop for \$3.50

MAKE YOUR OWN LUNCH

Before 2pm – \$15.99 • After 2pm – \$17.99

Your choice of 1 meat curry, chana masala, rice, naan, 1 vegetable samosa and a pop

CHILI SPECIAL

Before 2pm – \$19.99 • After 2pm – \$21.99

Your choice of Chili Chicken or Chili Fish or Chili Paneer or Chili Shrimp
Served with rice, naan, 1 vegetable samosa and a pop

(289) 656-1616

1065 Hwy 8, Stoney Creek, ON L8E 5H8 (Between McNeily and Lewis Rd.)

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PARTY HALL AVAILABLE

Dine In, Take Out, Delivery & Catering

www.mountaingrill.ca

All prices are subject to change without any notice. HST will be extra. Please inform us of any food allergies and/or dietary restrictions before you order. If you prefer a certain level of spice, please let us know. Please don't drink and drive. THANK YOU.