



PEARL *of* INDIA
R E S T A U R A N T

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Pearl of India Restaurant

Some 3500 years before Christ, pearls were cherished as the most precious of the gifts of the gods and possessed an aura of mystery and mystique.

In ancient and medieval times, pearls were religious symbols of purity, harmony, humility, and the gift of life. They were endowed with great magical and medicinal properties. As gems of rare beauty, they have been the favourites of royalty in courts all over the world. Today, pearls are not only symbols of romance and of the poignancy of love, but also rich in meaning and sentiment.

The dishes here at Pearl of India Restaurant are among the finest in Indian Cuisine. These dishes are based on the traditional dishes from the days of Moghul rulers and Maharajahs (circa 1300 A.D.). Like the gem that inspires our name, our dishes are created with love and are rich in flavours and aromas. They are created using only premium Indian spices and fresh Canadian produce of the highest quality.

Since its inception in 1991, the variety, quality, and flavours of our dishes have made this restaurant the *Pearl* of Indian restaurants in North America.

For more information, please visit our website at: www.PearlOfIndia.ca

Pearl of India – To Go!

Do you want to enjoy Indian food at home? All of our dishes are available for take-out. Just browse through our extensive menu and pick your favourites. Or, if you are in a hurry, simply call ahead and we will help you choose and will have it ready for you.

Some like it hot – Some not!

All of our dishes are prepared fresh just for you. If you want something a little hotter or a little milder, just let us know.

Give the gift that people really enjoy!

Are you looking for the perfect gift to share? Introduce your friends and family to your favourite Indian restaurant by giving them a gift certificate to Pearl of India. Our gift certificates are available in any amount. Please ask your server for details.

Suggested Combinations*

AJANTA DINNER

(for one)

Pakora (5 Pcs)

Bhoona Chicken

Vegetable Curry

Palao Rice

\$ 22.99

BENGAL DINNER

(for one)

Pakora (5 Pcs)

Bhoona Gosht

Vegetable Bhaji

Palao Rice

\$ 22.99

ANARKALI DINNER

(for two)

Pakora (10 Pcs)

Chicken Tikka Masala

Beef Curry

Aloo Peas

Palao Rice

Naan

\$ 42.99

SULTANA DINNER

(for two)

Pakora (10 Pcs)

Butter Chicken

Bhoona Gohst

Vegetable Bhaji

Palao Rice

Naan

\$ 42.99

MAMTAZ DINNER

(for two)

Pakora (10 Pcs)

Butter Chicken

Beef Curry

Vegetable Curry

Palao Rice

Naan

\$ 42.99

MAHARANI DINNER

(for two)

Pakora (10 Pcs)

Chicken Tikka Masala

Bhoona Gosht

Aloo Peas

Palao Rice

Naan

\$ 42.99

* \$3.00 surcharge for any substitutions on combination dinners.
Discount coupons not redeemable on these combination dinners.

Vegetarian's Favourite (DINNER FOR VEGETARIANS)

<i>For one</i>	<i>For two</i>
<i>Pakora (5 Pcs)</i> *** <i>Mixed Vegetable Curry</i> <i>Tarka Dal</i> <i>Palao Rice</i> \$ 20.99	<i>Pakora (10 Pcs)</i> *** <i>Aloo Peas</i> <i>Aloo Gobi</i> <i>Vegetable Biryani</i> <i>Naan</i> \$ 36.99

*** \$2.00 surcharge for any substitutions on combination dinners.
Discount coupons not redeemable on these combination dinners.**

Soups

DAL SOUP..... Yellow lentil soup.	3.99
MULLIGATAWNY SOUP..... A traditional Anglo-Indian-style spicy soup.	3.99

Appetizers

ONION BHAJI (6 PIECES)..... Chopped onions in a batter and deep-fried.	3.99
PAKORA (8 PIECES)..... A batter containing sliced onions, carrots, cabbage and spinach, deep-fried until golden brown.	4.99
VEGETABLE SAMOSA (2 PIECES)..... Vegetables spiced and stuffed in triangular thin pastry and deep-fried.	3.99

From our Incredible Tandoor

A tandoor is a cylindrical clay oven fired by hardwood charcoal, which heats the sides also, thus enabling Indian breads to be cooked on the inside walls and skewered meats to be barbecued at the same time by our experienced tandoor chef. All Tandoori dishes are marinated in a spiced yoghurt mixture for twenty-four hours.

TANDOORI CHICKEN MASALIA (BONELESS CHICKEN BREAST)	15.99
Tender pieces of juicy boneless chicken breast, barbecued on skewers in the tandoor.	
SHRIMP TANDOORI	17.99
Specially spiced fresh shrimps barbecued in the tandoor.	

Shrimp Dishes

SHRIMP CURRY	14.99
A medium-hot fresh shrimp dish cooked with onions sauce – a real delight.	
BHOONA SHRIMP	14.99
Fresh succulent shrimp delicately spiced, served in its own thick sauce.	
SAG SHRIMP	14.99
Fresh shrimp and spinach cooked with spices, served in a sauce.	
SHRIMP PASANDA	14.99
Shrimp cooked with the chef's special marinated spices, mashed homemade cheese, and herbs.	
SHRIMP PHATIA (SPICY).....	14.99
A hot and sour shrimp dish cooked in our chef's special coconut sauce.	

Chicken Dishes

BUTTER CHICKEN (MILD, VERY FLAVOURFUL).....	14.99
Boneless chicken breast barbequed on skewers in the tandoor, then cooked with cream and yoghurt; mild yet flavourful.	
SPICY CHICKEN TIKKA MASALA	14.99
Boneless chicken breast barbequed on skewers in the tandoor then cooked with the chef's special sweet, sour & spicy sauce.	
CHICKEN DANSAK.....	14.99
A sweet, sour and hot chicken curry prepared with chef's special spicy sauce	
CHICKEN CURRY.....	13.99
Boneless chicken cooked with onions and spices, served in its own thick sauce	
BHOONA CHICKEN CURRY (REQUEST MILD OR SPICY).....	13.99
Boneless chicken breast sautéed with onion and other spices and served in its own thick sauce.	
KASHMIRI CHICKEN CURRY.....	13.99
A mild curry of boneless chicken breast cooked in the Kashmiri style, with sultanas and coconut.	

Lamb Dishes

LAMB CURRY.....	15.99
Cubes of lamb cooked with onion and other spices and served in its own sauce.	
BHOONA LAMB	15.99
Cubes of lean, tender lamb sautéed with onion and other spices and served in its own mildly-spicy thick sauce.	
LAMB VINDALOO	16.99
Lamb prepared with extra-hot chillies and made slightly sour. It has a special "bite" – hot.	
LAMB KOORMA.....	16.99
Mildly spiced cubes of lamb, cooked in a yoghurt sauce with raisins and coconut.	
SAG LAMB.....	16.99
Cubes of lamb moderately spiced and cooked with fresh leaf spinach.	
LAMB PASANDA.....	16.99
Lamb cooked in the chef's special sauce with mashed homemade cheese and herbs.	
LAMB DANSAK	16.99
A sweet, sour and hot lamb curry prepared with chef's special spicy sauce.	
ROGAN JOSH	16.99
Pieces of lean, tender lamb sautéed with onion and other spices and garnished with spicy tomato sauce.	

Beef Dishes

BEEF CURRY (REQUEST MILD OR SPICY).....	14.99
Cubes of lean, tender beef cooked with onion and a blend of spices and served in its own gravy.	
BHOONA GOSHT.....	14.99
Cubes of lean, tender beef, sautéed with onion and a blend of spices and served in its own rich, thick sauce.	
MADRAS BEEF CURRY	14.99
Beef curry prepared with extra hot red chillies and other spices, in the style of Madras, a city in the south of India	
BEEF VINDALOO (SPICY)	14.99
Beef prepared with extra-hot chillies and made slightly sour. It has a special “bite” – hot.	
BEEF DANSAK.....	14.99
A sweet, sour and hot beef curry in prepared with chef’s special sauce	
BEEF MASALA	14.99
A sweet, sour and hot beef curry cooked with herbs and onions.	

Vegetarian Dishes

ALOO GOBI	10.99
A curry of cauliflower and potato, with onions.	
ALOO PEAS	10.99
A curry of potato and peas, with onions and other spices.	
SAG ALOO BHAJI.....	10.99
A curry of potato and fresh leaf spinach.	
TARKA DAL	10.99
Purée of lentils cooked with sauted fried onion.	
CHANA MASALLA.....	12.99
A curry of cauliflower with sauted fried onions.	
BEGUN BHAJI	12.99
A curry of eggplant with onions and other spices.	
MIXED VEGETABLE BHAJI	12.99
Mixed vegetables sautéed together with spices and served in their own rich gravy.	
CAULIFLOWER BHAJI	12.99
A curry of cauliflower with sauted fried onion.	
MUSHROOM BHAJI	12.99
Sliced mushrooms prepared with onions and other spices	
SAG PANEER.....	12.99
Spinach made with the chef’s special homemade cheese.	
MATAR PANEER	12.99
Garden-fresh peas with homemade cheese.	
SHAHI PANEER	12.99
Homemade cheese cooked with tomatoes, cream and yoghurt in a thick sauce.	

Biryanis

These dishes consist of rice, fried together with meats, shrimp or vegetables whereby the flavour of the meat, etc. permeates the rice.

VEGETABLE BIRYANI.....	13.99
BEEF BIRYANI.....	15.99
CHICKEN BIRYANI.....	15.99
SHRIMP BIRYANI.....	17.99
LAMB BIRYANI.....	17.99
VEGETABLE & BEEF BIRYANI.....	18.99
VEGETABLE & CHICKEN BIRYANI.....	18.99
VEGETABLE & SHRIMP BIRYANI.....	19.99
VEGETABLE & LAMB BIRYANI.....	19.99

Rice Dishes

BASMATI RICE	2.99
The most refined and very aromatic; best quality Basmati rice	
PEAS PALAO.....	4.99
Basmati rice, cooked with green peas, roasted onions and spices.	
MUSHROOM RICE	4.99
Basmati rice, fried with fresh mushrooms, onions and spices.	
KASHMIRI RICE	4.99
Basmati rice, fried with fresh coconut, raisins, onions and spices.	
VEGETABLE RICE	6.99
Basmati rice, fried with fresh vegetables and other spices.	

Indian Breads

PAPPADUM (EACH).....	1.49
India's answer to the giant potato chip: a thin, crisp-fried wafer made from ground lentils.	
PLAIN NAAN.....	2.49
Bread made out of self-rising flour and baked on the tandoor walls.	

Raetas, Pickles & Chutneys

YOGURT	2.99
Very cooling and an antidote to most spices.	
CUCUMBER RAETA	3.99
Yoghurt with grated cucumber, and some spices.	
MANGO CHUTNEY.....	3.99
Sweet and sour.	
MIXED PICKLE	3.99
Sour and very hot	

Non-Alcoholic Beverages

TEA	2.99
SPICE TEA	3.99
A typical Indian tea flavored with fine and delicate herbs	
CHAI	3.99
A special Indian tea with milk and spices.	
MANGO LASSI.....	4.99
An exotic yogurt drink with mango pulp. Served chilled.	
SOFT DRINKS	2.99
Coke, Diet Coke, Sprite, or Ginger Ale	

How to Enjoy an Indian meal

Most Indians like to eat with their hands, using the Indian breads to scoop up the curries and rice or to wrap around a kabob. When entertaining foreign guests, however, spoons, forks and plates will often be offered. Indian breads such as naan and chapatis are easiest to eat with the fingers, and are excellent for mopping up all the delicious juices from the curries.

An Indian meal generally consists of a meat dish, a vegetable dish, a dal, yogurt (either plain or as a relish), bread and/or rice, and possibly a salad. Pickles or chutneys may also be included. Indian meals place the emphasis on rice or bread; the rich spicy flavours of the meat, fish or dals are best appreciated against the bland background they provide. The main dishes should be carefully balanced to include some dry curries and other more liquid dishes. A soup may be included in the meal; it is not customarily served as a first course, but will be served with the other dishes. Vegetarian meals will also be based on rice or bread, often both. Vegetarians should increase the number of dals and vegetable dishes, and some sort of yogurt should always be included in a vegetarian meal.

Rice is placed in the centre of the plate and a little of each of the various other dishes placed around it. The rice should not be mixed with the other dishes. One curry should be tasted with each mouthful of rice in order to appreciate the characteristics of each dish. Very liquid curries may be spooned on top of a little of the rice, leaving the remaining rice plain to be eaten with other dishes.

Comment apprécier un met indien

La majorité des Indiens préfèrent manger avec leurs mains en utilisant les pains indiens pour manger les caris ou pour envelopper leurs brochettes de viande. Les cuillers, fourchettes et assiettes sont aussi disponibles pour les invités étrangers. Il est plus facile de manger les pains indiens comme le naan et le chapatis avec les doigts. Les pains sont aussi parfaits pour déguster toutes les sauces des plats caris.

Un repas indien consiste généralement d'un plat de viande, un plat de légume, un dal, un yogourt (soit nature ou comme sauce), un plat de riz et/ou de pain, et probablement une salade. Les conserves au vinaigre ou les chutneys peuvent aussi être incluses. Les repas indiens mettent l'accent sur le riz et le pain; les parfums riches et épicés de la viande, du poisson ou dals sont mieux appréciés contre le fond doux que le pain ou le riz présentent. Les plats principaux devraient être soigneusement équilibrés pour inclure quelques caris secs et quelques autres plats plus liquides. Une soupe peut être incluse dans le repas mais n'est pas habituellement servi en premier lieu. Elle sera plutôt servie avec les autres plats. Les repas végétariens seront aussi basés sur le riz ou le pain, souvent servis ensemble. Les végétariens devraient augmenter le nombre de plats de dals et de légumes. En plus, un yogourt devrait toujours être inclus.

Le riz est placé dans le centre de l'assiette une petite quantité des autres plats est placé autour de lui. Le riz ne devrait pas être mélangé avec les autres plats. Un cari devrait être goûté avec chaque bouchée de riz afin d'apprécier les caractéristiques de chaque plat. Les caris très liquides peuvent être placés sur un peu de riz, laissant le reste du riz à être mangé avec les autres plats.