

STARTERS...

RAJ KACHORI

Popular indian chaat with a crispy fried shell, filled with potatoes, boiled moong dal, yogurts, spices, and chutneys **12.95**

PALAK PATTA CHAAT

Crunchy baby spinach with chopped onion, potato peas topped with yogurt, green and red chutney **13.95**

ANGOORI TIKKI

Royal cumin seed, almond, grape sauce, fresh herbs, assorted toppings **14.95**

MALAI SOYA KABAB

Marinated overnight, succulent soya chunks cooked till perfection **15.95**

GOLGAPPA

Hollow puri filled with sweet and spicy flavored water, potatoes and chickpeas **10.95**

TANDOORI BROCCOLI

Roasted in our clay oven, yogurt marinade, melted cheese, Indian spices **14.95**

VEGETABLE KAKIAGE PAKORA

Crispy Indian fritters made with fresh vegetable held together with small hint of gram flour batter **13.95**

BRIE AND CHILLI STUFFED MUSHROOMS

Crispy with its rich buttery flavor these mushrooms make the ultimate appy **16.95**

BARWA PANEER ARANCINI

Delicious, crispy fried stuffed balls of paneer and dry fruits **14.95**

SAMOSA PARCELS

Homemade pastry filled with spiced potatoes and peas **13.95**

PANEER TIKKA

Marinated in exotic spices, roasted in our clay oven **17.95**

CHICKEN WINGS

Oven roasted wings, choice of malasa, buffalo, or manchurian **15.95**

AVADHI SHEEKH KABAB

Fresh minced lamb and chicken, eggs, aromatic saffron and exotic spices **18.95**

PIMENTO COULIS JINGHA

Tiger prawns, achari onions, pickled cucumbers, tikki and coconut cream **24.95**

PISTA AND COCONUT CRUSTED SALMON

Salmon, Jeera infused mashed potatoes, broccoli, malabar sauce, bharawa vegetables **24.95**

LETTUCE WRAPS

Choice of chicken or panner cooked in our tandoor, chili aioli, fresh crisp lettuce **15.95**

MUSTARD SCALLOPS

Pan seared, potato cake, crisps dhaba curry sauce **26.95**

ALLEPPEY FISH TIKKA

Spicy, tangy, succulent fish pieces cooked in clay oven **18.95**

SUFIANI MURG TIKKA

Marinated overnight in exotic spices, fennel concoction, methi aloo, assorted chutney's **19.95**

SIGNATURE CHOPS

Marinated lamb chops, methi aloo, almond sauce **30.95**

CHICKEN TIKKA

Marinated with spices slow cooked in our clay oven **19.95**

VEGETABLE MANCHURIAN

Carrot, cauliflower, soya sauce, bell peppers **14.95**

CHILLI PANEER

Onions, bell peppers, traditional chinese spices **14.95**

CHILLI CHICKEN

Onions, bell peppers, traditional chinese spices **16.95**

VEGETABLE...

DHABA DAL TURKA

Yellow dal cooked in Indian spices **14.95**

SOYA BHUNA MASALA

Succulent chunks of soya, smoked, marinated and cooked in a exotic masala curry **14.95**

DAL BUKHARA

Lentils cooked with butter, cream, and spices **16.95**

ALOO GOBI

Cauliflower and potatoes cooked with onions, tomatoes, and Indian spices **15.95**

PALAK PANEER

House made paneer cooked with fresh spinach and spices **16.95**

SHAHI PANEER

House made paneer cooked slowly in a rich and creamy sauce **16.95**

SHAHI MALAI KOFTA

Mixed vegetables and grated cheese balls cooked lightly in a mild butter sauce **17.95**

MIX VEGETABLES

Seasonal vegetables cooked with spices with a cream sauce **14.95**

RARA PANEER MASALA

Cooked with Indian cheese, green peas, onion, tomato, and spices **16.95**

METHI MALAI PANEER

House made paneer cooked in a cashew cream sauce **16.95**

VEG NOODLES

Mixed vegetables with cooked Indian style **14.95**

CHICKEN...

KUKKAD MAKHNI

Boneless chicken, cooked in garlic, ginger and cream **18.95**

DHABA CHICKEN CURRY

Boneless chicken cooked in exotic spices **18.95**

CHICKEN KORMA

Boneless chicken cooked in a creamy cashew nut sauce **18.95**

CORNISH MURG MUSALLAM

Murg musallam is a mughlai dish originating from the indian subcontinent. It consists of a whole chicken marinated in ginger-garlic paste, stuffed with mince chicken, rich cashew curry **25.95**

METHI MURG

Tender pieces of chicken tossed in fenugreek and masala **18.95**

CHICKEN TIKKA MASALA

Chicken tikka simmered in a rich onion and tomato gravy with peppers and onions **18.95**

MURG AAM RASA

Concussion made from fresh mangoes, infused with rai seeds and curry leaves, coriander, and exotic spices **18.95**

A unique take on Indian cuisine and experience, our Chef prides on locally sourced fresh produce. It's in this spirit of hospitality that

Dhaliwal's offers a dining experience unlike any other

GOAT...

GOAT RAZALA

Hot, spice goat curry cooked yogurt and rich masala 20.95

KASHMIRI GOAT

Slow braised with wazwan spices finished with saffron 20.95

KEMMA HARI MIRCH

All time Mumbai favourite, harra wattan, sindhi spices, masala curry 20.95

LAMB...

LAMB BHUNA

Slow cooked of meltingly soft lamb in a highly spiced, rich sauce of tomatoes and onions 20.95

LAMB MASALA

Cooked in with exotic spices 20.95

LAMB KORMA

Onion and cashew sauce 20.95

SEA...

MALABAR FISH CURRY

Coconut infused curry with succulent fish pieces 20.95

MAHI KOFTA

Fresh mince fish, mix vegetables, mild coconut curry sauce 21.95

PRAWN BALCHO

Tiger prawns and potatoes in a goan fiery curry 20.95

SEAFOOD MOILI

Fresh fish, prawns coconut kaju curry tempered with curry leaf and mustard seed 22.95

RICE...

PLAIN RICE

Steamed Basmati Rice 4.5

JEERA RICE

Steamed Basmati rice tempered with cumin and ghee 5

VEGETABLE BIRYANI

Basmati rice cooked with vegetables and aromatic spices 16.95

CHICKEN BIRYANI

Basmati rice cooked with boneless chicken, onions, tomatoes, and aromatic spices 18.95

GOAT BIRYANI

Basmati rice cooked with goat, onions, tomatoes, and aromatic spices 19.95

RAITA

RAITA (PLAIN/BOONDI/MIX)

The ultimate Indian accompaniment made with fresh yogurt 5

DAHI

House made yogurt 4

SALAD

GARDEN SALAD 7

CAESAR SALAD 7

GREEK SALAD 7

BREADS....

TANDOORI ROTI

Unleavened bread baked in tandoor 3

BUTTER NAAN

Traditional north Indian bread baked in tandoor 3.5

GARLIC NAAN

Naan baked in tandoor with garlic topping 4

MISSI ROTI

Savoury bread, whole wheat and gram flour, spices 4

CHOOOR CHOOOR PARATHA

Unleavened bread rolled, sprinkled with black pepper and cooked in tandoor 4.5

PARATHA (GOBI/ALOO/PANEER)

Whole wheat bread stuffed with your choice of filling 5.5

KULCHA

Leavened bread stuffed with spiced potatoes, topped with spices 6.5

OLIVE AND SUNDRIED TOMATO NAAN

Kalamata olives, sundried tomatoes 6.5

METHI MASALA NAAN

Naan baked in tandoor with methi, masala and butter 4.5

BREAD BASKET

Garlic naan, tandoori roti, butter naan, choor choor naan, missi roti 16.95

TO END....

PETIT FOURS

Combination of small bite sized French and Indian confectionery creations 10

RABRI AND FALUDA WITH ICE CREAM

All time favourite Indian street eats topped with house made rabdi 12

SAFFRON KULFI

House made concoction of milk and saffron 8

SAHAD-E-JAAM

The royal Indian dessert, stuffed with fry fruits, fried dough balls dipped in a honey syrup 10

KIDS....

MASALA FRIES 5

FLAT BREAD 5

CHICKEN POPPERS 5

CHICKEN TENDERS 5



This menu is offered to assist you with your dietary needs and concerns, but you must be aware that cross-contamination can occur. Please inform your server of any severe allergies.

18% gratuity on parties of 6 or more

SIGNATURE COCKTAILS...

LIMBU JHATKA 2oz
Lemon pickle with Grey Goose and the mix of fresh lime juice and mint will leave you in a shock. Don't worry, we got your back 14

CHAANDNI RAAT 3oz
What can be better than a sky full of stars, but you gotta wait for the clouds to go away for the magic to happen 15

SHARBAT-E-MOHABBAT 2oz
We call it the potion of love for a reason. Caribbean Rum making love with Indian ever-refreshing Roohafza, making world a better place to live every day 15

BANARASI PAAN 2oz
A paan to eat and a paan to drink. Missing the shayari of course 15

COOL-FI 2oz
For all the grown-ups, we won't let your inner kid die. Let your kulfi define your drink as it slowly makes its way 14

CLASSIC COCKTAILS...

MOSCOW MULE 2oz
Vodka, lime, mint, ginger beer 12

COSMOPOLITAN 2oz
Vodka, orange liqueur, lime, cranberry juice 12

DAIQUIRI 2oz
Strawberry, rum, sugar, lime 12

LONG ISLAND ICED TEA 2.5oz
Vodka, rum, gin, tequila, orange liqueur, lime, pepsi 12

MARTINI 2oz
vodka/gin, dry vermouth, olive juice 12

MANHATTAN 2oz
Bourbon whisky, sweet vermouth, aromatic bitters 12

MARGARITA 2oz
Tequila, orange liqueur, lime 12

AMARETTO SOUR 2oz
Amaretto Disaronno, aromatic bitters, lime, egg white 12

SPIRIT FREE...

MASALA LIME SODA
Sweet and sour lime refresher given a twist with indian spices 7

GREEN GODDESS
Kiwi and candy. Every kid's favorite green 7

GRANDMA'S SECRET
Grandma never told us the recipe, but she said COTTON CANDY 8

PINEAPPLE CUCUMBER MULE
Gingerbeer, fresh pineapple, cucumber, lime 7

SHAKES...

MANGO KAJU RASMALAI 8

GULAB JAMUN BADAM 8

OREO JAM 8

SALTED CARAMEL MARSHMALLOW 8

PISTA AVOCADO 8

BUTTERSCOTCH BANANA 8

JUICES...

SUGARCANE
Freshly squeezed for the ultimate taste 7

ORANGE
Freshly squeezed to order 6

DADDY DOUBLE DOSE 3oz
No one stops the Dads today from having beer and rum together, but no dancing on the floor after 15

BHAUKAAL 3oz
CAUTION: Drink this at your own risk. You might lose all filters 15

LALLANTOP 2oz
Typical "Sharma ji ka beta", better than everyone else 14

AMROOD PURI 2oz
The Villain of our menu. Mogambo zaroor khush hoga 14

BEERA 3oz
Your Beer got hitched. How sweet! 15

MOJITO 2oz
Rum, mint, lime 12

BELLINI 2oz
Rum, peach schnapps, sparkling wine 12

OLD FASHIONED 2oz
Bourbon whisky, aromatic bitters, raw sugar 12

NEGRONI 2oz
Gin, campari, sweet vermouth 12

APEROL SPRITZ 2oz
Aperol, sparkling wine 12

PINA COLADA 2oz
Malibu rum, coconut cream, pineapple juice 12

SANGRIA 6oz
Zinfandale, rum, orange liqueur, wine, peach, berries, tropical juice mix, bellini slush 12

LASSI...

MANGO
Yogurt based indian drink with mango flavor 8

GULAKAND COCONUT
Blend of rose petals spread with coconut in our Authentic lassi 8

BANANA PEACH
Let's go all fruity with our Old fashioned lassi 8

CRAFT BEERS ON TAP...

EAST VAN WHEELBITE IPA 14oz ABV: 5.2% IBU: 40
brewed with a slew of hops, this mouthwatering IPA is full of juicy stone fruit and dank flavours. The medium body, crisp finish, moderate alcohol and IBU levels make this beer a favourite 8

EAST VAN HONEY BROWN 14oz ABV: 5.0% IBU: 24
In collaboration with East Van Bees this English Brown Ale is to compliment the hard work of the bees. Roasty malt notes with a slight residual sweetness from the honey give this style just the right amount of complexity 8

PARRALLEL 49 CRAFT LAGER 14oz ABV: 5.0% IBU: 18
Clean, crisp and refreshing. A pale lager brewed with all malted barley and local Sterling hops grown at Sartori Cedar Ranch in Chilliwack, BC. Fermented cool using a traditional German lager yeast 8

PARRALLEL 49 MANGO SOUR 14oz ABV: 5.0% IBU: n/a
peach, cherry, mango and blueberry flavours in a sessionable fashion with a approachable level of sourness 8

VODKA... ICEBERG 6
BELVEDERE 10
SMIRNOFF 6
GREY GOOSE 10

TEQUILA... CAZADORES 6
PATRON SILVER 12
PATRON ANJEO 16
DON JULIO BLANCO 12
DON JULIO REPOSADO 14
CLAZE AZUL 30

GIN... HENDRICKS 9
AVIATION 8
TANQUERY TEN 8
EMPRESS 1908 9
BOMBAY 6

IRISH... JAMESOM 6
TULLAMORE DEW 8

RYE... LOT 40 7
ALBERTA PREMIUM 6

CONGAC... HENNESSY VSOP 6
HENNESSY VS 6

BOURBON... JACK DANIEL'S 7
KNOB CREEK 9
BULLIET 8
WOODFORD 9

RUM... BACARDI 6
BACARDI BLACK 6
SAILOR JERRY 7
MALIBU 7
OLD MONK 8
APPLETON 7

SCOTCH... DALMORE 12 15
GLENFIDDCH 12 12
GLENFIDDCH 18 20
GLENLIVET 12 12
GLENLIVET 15 14
MACALLAN 12 16
OBAN 14 18
BALLANTINES 6
CHIVAS 12 10
JOHNNIE WALKER - BLACK 10
JOHNNIE WALKER - BLUE 30
CROWN ROYAL 6
JP WISER 6

BOTTLED BEER... KINGFISHER 8
BUDWEISER 7
CORONA 8
HEINEKEN 8
STELLA ARTOIS 8
ASAHI SUPER DRY 8
GUINNESS 11
KRONENBURG 1664 BLANC 8
SMIRNOFF ICE 8
SOMERSBY APPLE 10
HEINEKEN 0 7

REDS...

SAWMILL CREEK MERLOT	7	6oz	btl
APOTHIC WINEMAKERS BLEND	10	35	
MARK WEST PINOT NOIR	12	42	
TRIBUTE CABERNET SAUVIGNON	13	45	
J LOHT SEVEN OAKS CABERNET SAUVIGNON	14	50	
CEDARCREEK PINOT NOIR	17	65	
DUCKHORN DECOY CABERNET SAUVIGNON		74	

SPARKLING...

BOTTEGA GOLD	60	btl
BOTTEGA ROSE	60	
VEUVE	130	
MOET AND CHANDON BRUT	130	

ICE...

GEHRINGER ICEWINE	99	btl
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WHITE...

SAWMILL CREEK CHARDONNAY	7	6oz	btl
JACOB CREEK PINOT GRIGO	9	34	
SUMAC RIDGE GEWURZTRAMINER	10	36	
DR. LOSEN RIESLING	12	42	
GRAY MONG CHARDONNAY	13	45	
KIM CRAWFORD SAUVIGNON BLANC	14	65	
LA CREMA CHARDONNAY		69	

ROSE...

XOXO ROSE	7	6oz	btl
JOSH CELLARS ROSE	13	45	

Dhaliwal's Lounge Bar program was designed to tickle everyones palate. From sweet to sour, our mixologist strives to amuse you with a unque experince unlike any other



HAPPY HOUR DRINKS

CRAFT BEERS ON TAP 14oz	\$5
WELL HIGHBALLS 1oz Vodka/Gin/Rum/Tequila/Rye	\$4
CRAFT COCKTAIL OF THE DAY 3oz	\$12
HOUSE WINE 6 oz: RED OR WHITE	\$5
BOTTLES OF CORONA 355 ML	\$5

HAPPY HOUR FOOD

3 TACOS Chicken Tikka/Lamb Rara/Fish Tikka	\$11.95
CHICKEN WINGS Hot/Buffalo/Manchurian/Masala	\$12.95
POUTINE Paneer/Chicken	\$10.95
SUFIANI MURG TIKKA Marinated overnight in exotic spices, fennel concoction, methi aloo, assorted chutney's	\$13.95
SIGNATURE CHOPS Marinated lamb chops, almond sauce	\$24.95
FISH PAKORA Crispy fried fish coated with Indian spices	\$10.95
CHILLI PANEER Onions, bell peppers, traditional Chinese spices	\$11.95
VEGETABLE BIRYANI Basmati rice cooked with vegetables and aromatic spices	\$13.95
CHICKEN BIRYANI Basmati rice cooked with boneless chicken, onions, tomatoes, and aromatic spices	\$14.95
GOAT BIRYANI Basmati rice cooked with goat, onions, tomatoes, and aromatic spices	\$16.95

LUNCH SPECIALS

AMRITSARI KULCHA

Chana masala, pickled onion, raita, salad, gulab jamun **13.95**

CHANA BHATURA

Chana masala, raita, onion, salad, gulab jamun **13.95**

DOSA

Choice of: masala, gunpowder, plain, paneer **11.95**

UTTAPAM

Choice of: masala, mix vegetable, chili paneer **11.95**

VEGETARIAN PLATTER

Appetizer: Barwa Paneer Arancini, Samosa Parcel, Veg Pakora

Entree: Rara Paneer Masala, Shahi Malai Kofta, Palak Paneer

15.95

NON VEGETARIAN PLATTER

Appetizer: Chicken Tikka, Avdahi Seekh Kebab, Samosa Parcel

Entree: Kukkad Makhni, Dabha Chicken Curry, Goat Razala

17.95

SEAFOOD PLATTER

Appetizer: Tandoori Prawns, Fish Tikka, Samosa Parcel

Entree: Seafood Moili, Fish Curry, Prawn Malabar

20.95

All lunch options include 1 appetizer, 1 entree and is served with Dal Makhni, Naan or Garlic Naan, Rice, and Gulab Jamun

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@dhaliwalslounge