



Kanika's Kitchen

EAST INDIAN CUISINE

TAKEOUT - CATERING



Timing

Wednesday-Monday
11:30AM - 9:30PM
Tuesday Closed

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Calgary, AB T3G1N5

🌐 kanikaskitchen.ca



Veg Curry

Dal Makhani <small>Black lentil cooked with cream and butter.</small>	\$11.99
Methi Malai Paneer <small>Fenugreek curry made with fresh fenugreek leaves, paneer cubes in yogurt & tangy onion & cardamom gravy.</small>	\$14.99
Paneer Butter Masala <small>Cottage cheese cubes cooked in a tomato based creamy curry.</small>	\$14.45
Kadhal Paneer <small>Cottage cheese & lentil peppers cooked with onion, ginger, garlic gravy & fresh ground spices.</small>	\$14.45
Tadka Dal <small>Yellow lentils cooked with fresh onion, garlic, ginger & spices.</small>	\$10.99
Punjabi Chola <small>Chickpeas curry with Punjabi spices.</small>	\$11.45
Paneer Saag Wala <small>Cottage cheese cooked in mustard green based gravy.</small>	\$13.99
Bhindi Masala <small>Tender Okra with onion & peppers.</small>	\$13.45
Mutter Paneer <small>Green Peas & cottage cheese curry.</small>	\$13.99
Mushroom Mutter Masala <small>Matar & Mushroom sautéed with onion, tomato & lots of spices.</small>	\$13.45
Methi Malai Mushroom <small>Mushroom & Fenugreek leaves sautéed in cream, card & herb based gravy.</small>	\$13.99
Aloo Gobhi <small>Potato & Cauliflower curry cooked in tomato & onion gravy.</small>	\$13.45
Aloo Mutter <small>Indian style Potato & Green Peas curry.</small>	\$11.45
Mix Veg Korma <small>Mix veggie in onion, tomatoes, nuts & yogurt based gravy.</small>	\$14.45
Mix Veg Kolhapuri	\$13.99
Palak Paneer <small>Spinach and cottage cheese cooked in curvy paste.</small>	\$13.99
Aloo Palak <small>Potato & Spinach Curry.</small>	\$11.45
Soya Chap Masala <small>Soya Chap cooked in onion & tomato based gravy & Indian spices.</small>	\$14.99
Shahi Paneer <small>Cottage cheese in cashew nut based tomato gravy with Indian spices.</small>	\$14.99

Rice

Jeera Rice <small>Scented Rice with cumin seed.</small>	\$4.99
Coconut Rice <small>Scented rice sautéed with coconut & curry leaves.</small>	\$5.99
Saffron Rice <small>Scented rice sautéed with Saffron & butter.</small>	\$5.99
Pea Pulao <small>Fragrant rice cooked with Pea.</small>	\$6.99

Breads

Butter Naan <small>Wheat based leavened with butter.</small>	\$2.49
Tandoori Roti <small>Flour unleavened whole wheat bread.</small>	\$2.40
Garlic Naan <small>Wheat based with fresh garlic & herb.</small>	\$2.99

Sides

Raita 8Oz	\$4.99
Salad	\$4.99
Green Chutney 4Oz	\$1.99
Pop Can	\$1.5

Indo Chinese Menu

Chilli Sesame Potato	\$10.99
Chilli Chicken	\$14.99
Chilli Paneer	\$14.99
Chilli Garlic Shrimp	\$17.99
Veg Hakka Noodles	\$12.99
Chicken Hakka Noodles	\$14.99
Shrimp Hakka Noodles	\$16.99
Veg Fried Rice	\$12.99
Chicken Fried Rice	\$14.99
Shrimp Fried Rice	\$16.99
Veg Manchurian	\$12.99



Dessert

Gulab Jamun 4pcs	\$7.49
Ras Malai 3pcs	\$6.99

Appetizers

Veg Samosa Mix of seasoned potatoes, green peas filled in crisp turnovers	\$4.50 (2 Pcs)
Chola Samosa chat Veggie samosa served with chickpea & tamarind sauce	\$8.99 (2 Pcs)
Mix Veg Pakora Vegetable in a lightly seasoned lentil flour batter, then deep fried	\$9.99
Vada Pav Deep fried potato dumpling placed inside a bun served with mint Chutney & Dry garlic Chutney	\$7.25 (2 Pcs)
Jumbo Bread Pakora Mix of seasoned potato stuffed in bread, dipped in lentil flour and deep fried	\$7.25 (2 Pcs)
Chicken Tikka Boneless pieces of chicken marinated in yogurt indian spices and boiled in the Tandoor	\$15.99
Fish Tikka Boneless pieces of fish marinated in yogurt indian spices and cooked in the Tandoor	\$15.99
Paneer Pakora Paneer Pieces in a lightly seasoned lentil flour batter, then deep fried	\$11.25
Chicken Pakora Sliced chicken dipped in chickpea batter and deep fried	\$11.25
Fish Pakora Sliced fish dipped in chickpea batter and deep fried	\$11.25
Tandoori Chicken Skidless leg marinated in yogurt and freshly ground herbs, tenderly barbecued in clay oven	\$14.99
Paneer Tikka Paneer Pices marinated in yogurt and freshly ground herbs, tenderly barbecued in clay oven	\$15.99
Tandoori Pomfret Whole pomfret fish marinated in yogurt and freshly ground herbs, tenderly barbecued in clay oven	\$18.99
Malai Chicken Tikka Grilled supreme of chicken with ginger, garlic, coriander, cardamom and cream	\$16.25
Chicken Seekh Kebab Finely minced chicken seasoned with fresh onions, herbs, rolled on skewers and cooked in clay oven	\$13.99
Grilled Kingfish Steak Fire Grilled marinated steak of Kingfish cooked to perfection	\$18.99 (3 Pcs)
Chola Poori Chick pea curry with Whole wheat fried bread	\$10.99

Fish Curry

Butter Prawns Bake fish pieces cooked in onion, tomato gravy with Indian spices	\$16.99
Goan Fish Curry Spicy & tangy fish curry packed with coastal flavors, finished with coconut cream	\$14.99
Coconut Prawn Curry Prawn curry based on fresh hot & spicy coconut based sauce	\$16.99
Tandoori Prawn Masala Tandoori Prawns cooked in cumin seeds, finely sliced onion and various spices	\$16.99
Mango Prawn Curry Prawn & raw mangoes cooked in creamy coconut sauce	\$16.99
Fish Vindaloo A spicy traditional vindaloo sauce prepared with hot spices, potatoes & Basa Fish	\$14.99
Kingfish Curry Kingfish cooked in onion, tomato gravy with Indian spices	\$16.99 (2 Pcs)
Spinach Prawns	\$16.99



Chicken Curry

Chicken Tikka Masala Oven roasted chicken pieces marinated in succulent sauce and flavoured with aromatic spices	\$15.25
Chicken Curry Dhaba Style Dhaba style Indian Chicken Curry	\$13.45
Chicken Bhuna Pieces of Chicken cooked with onion, tomato, ginger, garlic paste & spices	\$14.99
Butter Chicken Boneless chicken marinated in a blend of spices, roasted in tandoor & simmered with butter sauce	\$14.99
Chicken Saag Wala Piece of Chicken cooked with saag paneer, cream & exotic spices	\$14.99
Chicken Methi Malai Fenugreek sauce & chicken pieces cooked in white gravy	\$15.25
Chicken Vindaloo A spicy traditional vindaloo sauce prepared with hot spices, potatoes & Chicken pieces	\$14.99
Mango Chicken Curry Chicken & raw mangoes cooked in creamy coconut sauce	\$14.99
Chicken Korma Blend of mild creamy sauce, rich flavoured almond & cashew nut saury with Chicken pieces	\$15.99
Chicken Spinach Curry Pieces of Chicken cooked with fresh spinach puree, cream & exotic spices	\$14.99

Mutton Curry (Goat)

Mutton Curry Tender piece of Mutton cooked in freshly ground spices in onion & tomato based gravy	\$16.99
Mutton Bhuna Pieces of Mutton cooked with onion, tomato, ginger, garlic paste & spices	\$17.45
Mutton Saag Wala Piece of Mutton cooked with saag paneer, cream & exotic spices	\$17.45
Mutton Vindaloo A spicy traditional vindaloo sauce prepared with hot spices, potatoes & Mutton pieces	\$17.45
Mutton Korma Blend of mild creamy sauce, rich flavoured almond & cashew nut curry with Mutton pieces	\$17.99

Lamb Curry (Boneless)

Lamb Curry Tender piece of Lamb cooked in freshly ground spices in onion & tomato based gravy	\$15.99
Lamb Bhuna Pieces of Lamb cooked with onion, tomato, ginger, garlic paste & spices	\$16.99
Spinach Lamb Curry Piece of Lamb cooked with fresh spinach puree, cream & exotic spices	\$16.99
Lamb Vindaloo A spicy traditional vindaloo sauce prepared with hot spices, potatoes & Lamb pieces	\$16.99
Lamb Korma Blend of mild creamy sauce, rich flavoured almond & cashew nut curry with Lamb pieces	\$17.45

Biryani

Chicken Biryani Marinated chicken cooked with basmati rice using aromatic spices, mint & saffron	\$14.99
Mutton Biryani Marinated Mutton cooked with basmati rice using aromatic spices, mint & saffron	\$16.99
Lamb Biryani Marinated Lamb cooked with basmati rice using aromatic spices, mint & saffron	\$16.99
Veg Biryani Vegetables cooked with fragrant basmati rice, cottage cheese & aromatic spices	\$13.99
Shrimp Biryani Marinated prawn, onion, garlic, ginger, cilantro, herbs, spices & cooked with basmati rice	\$18.99
Chicken Biryani Party Platter (5-6Ppl)	\$53.99



Lunch Box

Chicken Lunch Box	\$14.45
Veg Lunch Box	\$13.45