



INDO-CHINESE

Chicken 65	\$17.99
<i>Chicken pieces coated with corn flour, chickpeas stir-fried and mixed with curry leaves, mustard seed, coconut powder and simmered in aromatic spices</i>	
Black Pepper Chicken	\$17.99
<i>Juicy chicken pieces wok tossed in a fragrant black pepper and celery stick creating a zesty & savoury sensation and bell peppers</i>	
Black Pepper Fish	\$16.99
<i>Fish pieces wok tossed in a fragrant black pepper and celery stick creating a zesty and savoury sensation and bell pepper</i>	
Lemon Chicken	\$16.99
<i>Chicken pieces marinated with ginger garlic paste, infused with zesty lemon and aromatic Indian spices</i>	
Chicken Soup	\$9.99
<i>Pieces of chicken, slowly cooked to perfection, a fragrant broth infused with a harmonious blend of Indian spices and freshly chopped vegetables.</i>	
Vegetable Soup	\$8.99
<i>Pieces of vegetables, black pepper, salt, slow-cooked to perfection, a fragrant broth infused with a harmonious blend of Indian spices</i>	
Veg Noodles	\$12.99
<i>Made with cabbage, carrot, spring onion, salt, bell pepper, soya sauce, tomato sauce & hot sauce</i>	
Chicken Noodles	\$13.99
<i>Made with chicken, cabbage, carrot, spring onion, salt, bell pepper, soya sauce, tomato sauce & hot sauce</i>	
Honey Garlic Chicken	\$17.99
<i>The perfect blend of sweet and savory with hot honey/garlic chicken infused with a hint of Indian spices for delightful fusion of flavors.</i>	
Chilli Chicken	\$17.49
<i>Crispy chicken stir-fried with vibrant bell peppers and onions, bathed in a tantalizing blend of sauces.</i>	
Chicken Manchurian	\$17.49
<i>Deliciously tender chicken pieces, wok-tossed in a flavorful, manchurian sauce, a perfect blend of Indo-Chinese</i>	
Chilli Fish	\$16.99
<i>Fish pieces marinated to perfection & stir-fried with bell peppers, tomatoes, onions in zesty chilli sauce, a spicy & tangy delight - sea food lover's dream</i>	
Chilli Paneer	\$17.99
<i>Paneer/cottage cheese cubes stir-fried with bell peppers, onions and a zesty chilli sauce</i>	
Chicken Fried Rice	\$12.99
<i>Wok tossed fragrant rice with succulent pieces of chicken, crispy, vegetables, and a hint of Indian spices</i>	
Veg. Fried Rice	\$11.99
<i>Fragrant basmati rice stir-fried with black pepper, soya sauce, a salt and an assortment of garden-fresh vegetables, infused with aromatic spices</i>	
Prawns Fried Rice	\$15.49
<i>Succulent prawns, fresh vegetables and fragrant rice stir-fried to perfection in a symphony of flavor, a delectable fusion of seafoods and veggies</i>	
Gobhi Garlic Flavors of India	\$16.99
<i>Crispy cauliflower, soya sauce, tomato sauce, spring onion florets tossed in a fragrant garlic-infused Manchurian sauce, a perfect blend of crunch and savor</i>	
Chilli Prawns	\$19.99
<i>Prawns wok-tossed with vibrant bell peppers and onion in a chilli sauce</i>	
Egg Fried Rice	\$12.49
<i>Perfectly cooked fluffy rice tossed with scrambled eggs and an assortment of vegetables, wok-tossed to perfection with aromatic spices</i>	
Chilli Soya Chap	\$17.49
<i>Crispy chicken chunks, stir-fried with vibrant bell peppers and onion, bathed in a tantalizing blend of sauces</i>	

NAAN / BREAD

Assorted Basket	\$9.99
Garlic Naan	\$3.49
Plain Naan	\$2.49
Butter / Moti Naan	\$2.99
Gluten Free Bread	\$4.99
Tandoori Roti	\$1.99
Butter Roti	\$2.49
Lachha / Methi Parantha	\$3.99
Aloo Parantha	\$4.99
Aloo / Paneer Kulcha	\$4.99 / \$5.99
Plain / Masala Papadum	\$1.99 / \$2.99

LUNCH COMBO

Non-Veg.	\$17.45
<i>(2 non-veg curries + dal + rice + naan + 1 dessert of your choice + salad)</i>	
Veg.	\$16.45
<i>(2 veg curries + dal + rice + naan + 1 dessert of your choice + salad)</i>	

KIDS SPECIAL

Kids Lunch Special	\$10.99
<i>(Butter chicken with rice and drinks)</i>	
Chicken Nuggets Combo <i>(Fries & Drinks)</i>	\$7.99
Butter Chicken Pasta	\$11.99
Cheese Pasta	\$11.99

SALAD

Kachumber Salad	\$4.99
Chef Special Salad	\$5.99

SIDES

Green/Turmeric/Mango Chutney	\$1.99
Pickles	\$1.99
Raita	\$3.45

DRINKS

Mango Lassi	\$5.45
Sweet / Salted Lassi	\$4.99
Strawberry Shake	\$6.99
Bottled Water	\$1.99
Pop	\$1.45
Indian Tea	\$2.99
Indian Coffee	\$3.99

DESSERT

Rice Pudding	\$6.49
Mango Pudding	\$6.99
Gulab Jamun	\$7.49
Rass Malai	\$7.99
Vanila / Chocolate Icecream	\$4.99
Custard	\$4.99



FLAVORS OF INDIA

An Indian Restaurant

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Open 7 Days a Week : 11.00 AM to 9.00 PM

www.flavorsofindia.ca



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Also Available On



Uber Eats

DOORDASH

STARTERS (VEG. & NON VEG.)

Veg. Platter	\$13.99
<i>Comes with 2 pieces of pakora, 2 onion bhaji, 2 pieces paneer pakoda, 1 piece samosa, 2 pieces aloo tikki</i>	
Fish Amritsari	\$13.99
<i>Deep fried Basa fish marinated in ginger garlic paste, carrom seeds, chickpea flour and crushed chilli</i>	
Paneer Pakoda	\$11.99
<i>Deep fried paneer stuffed with green chutney & mixed with chickpea flour, carrom seeds</i>	
Veg. Pakoda	\$7.99
<i>Deep fried fritters mixed with chickpea flour, cumin, coriander & Indian spices</i>	
Samosa (2 pieces)	\$4.99
Chaat Papdi	\$10.99
<i>Comes with tamarind sauce, yogurt, chickpeas, potatoes, green chutney, fried papdi & garnished with sev, onion, tomato, crushed chilli</i>	
Samosa with Chickpea	\$11.99
<i>Samosa broken with bite-size pieces with yogurt, chickpea and served with onion, tomato, chutney</i>	
Tikki Chole	\$11.99
<i>Aloo tikki served with a generous ladle of chole curry poured over the top with onion, tomato, chutney, yogurt</i>	
Chole Bhature	\$12.99
<i>Chickpeas simmered in aromatic spices, tomatoes and garnished with chopped onion, fresh coriander leaves, and a squeeze of lemon juice served with deep fried bread</i>	
Amritsari Kulche	\$11.99
<i>Stuffing with paneer, potato, Indian spices, herbs and served with chickpeas, raita, onion and pickle</i>	
Spring Roll	\$11.99
<i>Pastry filled with vegetable and deep fried</i>	
Paneer Wrap	\$9.99
<i>House made wrap stuffed with paneer mixed with vegetables</i>	
Onion Bhaji	\$9.99
<i>Sliced onion with chickpea flour with a variety of spices & deep fried</i>	
Chicken Wrap	\$11.99
<i>Chicken seasoned with spices, herbs & wrapped inside the house made wrap</i>	
Veg. Wrap	\$8.99
<i>House made wrap stuffed with mixed vegetables and Indian spices</i>	
Lamb Wrap	\$12.49
<i>Lamb seasoned with variety of spices, herbs & wrapped inside house made wrap</i>	
Tawa Masala Fried Fish	\$15.99
<i>Basa fish pieces marinated in ginger-garlic paste with Indian spices cooked in tawa and served with green chutney</i>	
Tawa Masala Fried Prawns	\$19.99
<i>Prawns marinated in ginger-garlic paste with Indian spices cooked in tawa and served with green chutney</i>	

TANDOORI SPECIAL

Tandoori Chicken	\$17.99
<i>Juicy chicken marinated in a blend of yogurt and aromatic spices, skewered and roasted in the tandoor oven</i>	
Seekh Kabab (With or Without Pepper)	
Chicken - \$17.99 / Lamb - \$18.99 / Beef - \$18.45	
<i>Choice of meat infused with fragrant spices, molded onto skewers and grilled to perfection</i>	
Tandoori Soya Chaap	\$16.99
<i>Succulent soya chaap marinated in a blend of traditional Indian spices and grilled to perfection in our tandoor, a protein rich delight</i>	
Flavors of India Non-Veg Mix Platter	\$24.99
<i>2 pieces chicken malai kabab, 2 pieces chicken tikka, 2 pieces tandoori chicken, 2 pieces tandoori prawn, 2 pieces lamb seekh kabab, 2 fish tikka</i>	
Malai Soya Chaap	\$16.99
<i>Tender soya chaap pieces marinated in a creamy malai sauce & cheese</i>	
Chicken Tikka	\$17.49
<i>Juicy pieces of boneless chicken marinated in a blend of aromatic spices and yogurt, skewered and grilled to perfection</i>	
Lahori Fish Mahi Tikka	\$17.99
<i>Succulent fish pieces marinated in spices and grilled to perfection</i>	
Malai Chicken Tikka	\$17.99
<i>Tender chicken pieces marinated in a luscious blend of cream, cheese, yogurt and aromatic spices, then grilled to perfection.</i>	
Saffron Chicken Tikka	\$17.49
<i>Tender chicken pieces marinated in a saffron infused blend of spices grilled to perfection</i>	
Prawn Angari	\$20.99
<i>Juicy prawns, marinated in a blend of Indian spices, then grilled to perfection.</i>	

MAIN COURSE VEG.

Palak Paneer	\$16.49
<i>Fresh cottage cheese mixed with rich creamy spinach sauce blended with garlic, onion, tomato</i>	
Handi Paneer	\$15.99
<i>Cottage cheese with a variety of tomatoes, bell peppers and seasonings.</i>	
Shahi Paneer	\$16.99
<i>Cottage mixed with rich curry made with onion, tomatoes, cream & spices</i>	
Mutter Paneer	\$15.99
<i>Fresh cottage cheese mixed with peas and tomato, onion, garlic, ginger based gravy, which is spiced with a blend of aromatic spices</i>	
Mushroom Mutter	\$14.99
<i>Mushroom and peas mixed with ginger, onion, garlic and tomato based gravy spiced with a blend of Indian spices</i>	
Dal Tadka	\$13.49
<i>Lentils flavored with a tempering/tadka of spices, cumin seed, tomato and garnished with fresh coriander leaves.</i>	
Dal Makhani	\$14.99
<i>Black lentils (urad), split chickpeas (chana dal) & red kidney beans mixed with tomato, ginger paste & garnished with a swirl of cream & a drop of butter.</i>	
Chana Masala	\$14.99
<i>Chickpeas mixed with spiced onion, tomato, garlic based tangy gravy and garnished with fresh coriander leaves</i>	
Bhindi Do Pyaza	\$15.49
<i>Sauteed okra slices combined with lightly caramelized onion, tomato, elevated with a aromatic spices (gluten, dairy free)</i>	
Mix Vegetable	\$13.99
<i>Fresh garden vegetables cooked with Indian spices, onion, tomato and garlic</i>	
Kadai Vegetable	\$13.49
<i>Fresh garden vegetables such as bell peppers, carrot, cauliflower, potato and green beans, stir-fried in a special kadai (wok) with an aromatic blend of spices</i>	
Aloo Gobi	\$15.99
<i>Cauliflower and potato, tomato, delicately simmered in aromatic spices</i>	
Jeera Aloo	\$11.99
<i>Golden crispy potatoes sauted, tomato with aromatic cumin seeds</i>	
Malai Kofta	\$15.99
<i>Rich and creamy cottage cheese and potato dumplings served in a tomato and cashew creamy gravy</i>	
Eggplant Bhartha	\$15.45
<i>Roasted eggplant mashed and sauteed with a fragrant blend of spices, onion, tomatoes, green peas, a smokey rustic Indian delicacy</i>	
Paneer Methi Malai	\$16.99
<i>Paneer cubes in a creamy fenugreek infused spice & cashew cream</i>	
Vegetable Jalfrezi	\$15.99
<i>Fresh garden crunchy vegetables sauteed to perfection with aromatic spices and tangy tomato based sauce & bell peppers</i>	
Paneer Coconut Curry	\$16.99
<i>Indian cottage cheese cooked in a luscious coconut infused gravy</i>	
Paneer Bhurji	\$17.99
<i>Indian cottage cheese crumbled and sauteed with aromatic spices, tomatoes, bell peppers and onion for a quick and savory delight.</i>	
Soya Chaap Masala	\$15.99
<i>Tender soya chaap pieces marinated and cooked in rich, flavourful masala sauce</i>	



MAIN COURSE NON-VEG.

Butter Chicken	\$17.99
<i>Tender chicken pieces marinated in a rich and creamy tomato-based sauce, infused with a aromatic spices</i>	
Chicken Tikka Masala	\$16.99
<i>Juicy chicken pieces marinated in a rich blend of spices, grilled to perfection, and smothered in a creamy onion tomato masala sauce</i>	
Chicken Handi Lazeez	\$16.99
<i>Succulent pieces of chicken cooked to perfection in a luscious, spiced tomato, onion based sauce with a bit of cream added</i>	
Chicken Banjara Curry	\$16.99
<i>Tender chicken pieces simmered in a rich aromatic curry sauce with mint</i>	
Chicken Korma	\$17.99
<i>Juicy pieces of chicken cooked in a rich & creamy cashew-based gravy, infused with mild spices</i>	
Chicken Kolhapuri	\$16.99
<i>Chicken pieces cooked to perfection in a aromatic coconut-based gravy</i>	
Kadai Lamb	\$18.45
<i>Tender pieces of lamb sauteed with aromatic spices, bell pepper & onions</i>	
Lamb Korma	\$18.99
<i>Tender lamb pieces slow-cooked in a creamy and aromatic blend of mild spices and cashew based gravy</i>	
Goat Kadai	\$19.49
<i>Juicy pieces of goat sauteed with aromatic spices, bell pepper & onions</i>	
Goat Korma	\$19.99
<i>Juicy goat pieces slow-cooked in a creamy and aromatic blend of mild spices, cashews</i>	
Goat Curry	\$19.49
<i>Juicy goat pieces marinated in a rich blend of spices, cooked to perfection, and smothered in a creamy onion, tomato curry sauce</i>	
Beef Curry	\$16.99
<i>Beef slow cooked in rich, aromatic curry sauce busting with spices and flavor of onion, tomato curry sauce</i>	
Kadai Beef	\$16.49
<i>Beef cubes cooked in a kadai (wok) with aromatic spices, bell peppers and onion</i>	
Fish Coconut Curry	\$16.49
<i>Tender fish fillets simmered in a luscious coconut-based sauce, mustard seed, curry leaves infused with aromatic Indian spices and fresh herbs</i>	
Kadai Fish	\$16.99
<i>Tender fish fillets sauteed in a tantalizing blend of aromatic spices and bell peppers cooked to perfection in a traditional kadai</i>	
Prawns Gulnar Curry	\$19.99
<i>Plump prawns cooked in tandoori oven fragrant curry</i>	
Vindaloo Prawns	\$19.49
<i>Prawns marinated in a vindaloo spice blend with potato, cooked to perfection</i>	
Chicken / Lamb Methi Malai	\$17.99 / \$18.99
<i>Mild cooked in a creamy fenugreek cashew-infused sauce</i>	
Mango Chicken Curry	\$16.99
<i>Chicken pieces simmered in a rich, fragrant mango-infused sauce, offering a tantalizing balance of flavors</i>	
Vindaloo Fish / Chicken	\$16.49 / \$17.49
Beef / Lamb	\$17.99 / \$18.49
<i>Marinated in vindaloo spice blend with potato, then cooked to perfection</i>	
Flavors of India Chicken Spl.	\$18.49
<i>Chicken pieces mixed with gravy made bell pepper, garlic ginger paste, tomato, onion with a hint of mint</i>	

RICE HANDI

Chicken Biryani	\$15.99
<i>Exquisite blend of fragrant basmati rice & succulent chicken, infused with aromatic spices</i>	
Lamb Biryani	\$16.99
<i>Cubes of succulent lamb, fragrant basmati rice & a symphony of aromatic spices cooked to perfection</i>	
Beef Biryani	\$16.45
<i>Beef cubes marinated in a symphony of aromatic spices, slow cooked with fragrant basmati rice and garnished to perfection</i>	
Prawns Biryani	\$18.99
<i>Exquisite prawns marinated in a blend of aromatic spices, layered with fragrant basmati rice and slow cooked to perfection</i>	
Veg. Biryani	\$14.99
<i>Fragrant basmati rice cooked to perfection with a symphony of fresh vegetables and aromatic spices</i>	
Vegetable Pulao	\$10.99
<i>An aromatic blend of fragrant basmati rice cooked with fresh vegetables and a harmonious mix of Indian spices</i>	
Coconut Rice	\$6.99
Saffron Rice	\$5.99
Plain Rice	\$4.99
Jeera Rice	\$5.45