



Welcome to the Culinary capital of Indian Cuisine.

We started with the belief that food is a destination for comforting the body and soul. We put our efforts and our love for Indian flavours together to create a one-of-a-kind culinary experience.

Reflecting our rich and varied culture, our food welcomes you to an authentic experience of what India is like, few dishes at a time. Little by little we attempt to establish your relationship with the true taste of Indian spices and dishes.



www.indraprasthaindiancuisinewhitby.com

For reservations : (905) 666-9998
227 Brock St S, Whitby, ON L1N 4K2

follow us on,

- 📍 indraprasthakitchenandbar
- 📺 indraprasthabarandkitchen



indraprastha
INDIAN KITCHEN AND BAR



Authentic Indian Restaurant

Our menu houses a collection of flavours, spices, and heat.

We take our sweet and savoury time in the kitchen to serve you a range of delicacies.

At Indraprastha, our way of building a flavour profile treats your senses to an exquisite tasting dance that simulates our Indian classical dance forms.



SOUPS

- **HOT AND SOUR SOUP** ←————→ **\$ 05.99**
(Savory, Spicy and tangy made with vegetables and spices)
- **MANCHOW SOUP** ←————→ **\$ 05.99**
(A Chinese style soup made with sautéed vegetables, garlic, ginger, soya sauce, and ground pepper)
- **HOT AND SOUR SOUP** ←————→ **\$ 06.99**
(Savory, Spicy and tangy made with chicken, vegetables and spices)
- **CHICKEN MANCHOW SOUP** ←————→ **\$ 06.99**
(A Chinese style chicken soup made with sautéed vegetables, chicken, garlic, ginger, soya sauce, and ground pepper)
- **MUTTON BONE SOUP** ←————→ **\$ 06.99**
(A quick pressure cooked soup using bones of mutton with light spices, sliced onions, coriander and green chilies)

APPETIZERS

- **PALLI MASALA** 🌶️ ←————→ **\$ 07.99**
(Peanuts roasted with a mixture of rice flour, refined oil, red chilli powder, asafoetida (heeng), and salt and sprinkled with lemon juice)
- **MASALA KAJU** 🌶️ ←————→ **\$ 09.99**
(Cashew nuts roasted with a mixture of refined oil, red chilli powder, chaat masala powder asafoetida (heeng), and salt and sprinkled with lemon juice)
- **CRISPY KAJU** ←————→ **\$ 09.99**
(Deep fried cashew nuts snack coated with besan flour, rice flour, grounded spices and curry leaves)
- **GOBI MANCHURIAN** ←————→ **\$ 13.99**
(An Indo Chinese appetizer made with cauliflower, corn flour, soya sauce, vinegar, chilli sauce, ginger and garlic)
- **GANGSTER GOBI** 🌶️ ←————→ **\$ 14.99**
(Deep fried blanched cauliflower florets coated in flours and grounded spices)
- **PERI-PERI PANEER** 🌶️ ←————→ **\$ 14.99**
(Cottage cheese grilled with Portuguese origin delicious peri-peri sauce and grounded spices)

Kindly let us know if you are allergic to any of the ingredients

APPETIZERS

- **PANEER 65** 
\$ 14.99
 (Fried cottage cheese cubes tossed in yogurt-based in-house sauce)
- **PERI-PERI FRIES** 
\$ 06.99
 (Crispy potato fries, sprinkled with peri-peri seasoning)
- **GUNTUR CHILLI PANEER** 
\$14.99
 (Cottage cheese cubes fried and tossed in hot and spicy sauce made with Guntur Chillies)
- **SEXY SAMOSA (2 pcs)**
\$ 05.99
 (Deep fried triangular South Asian pastry with a savory filling, including ingredients such as spiced potatoes, onions, and peas)
- **PANEER 555**
\$14.99
 (Cottage cheese cubes fried and tossed in in-house special savoury sauce)
- **GOBI 65**
\$ 13.99
 (Fried cauliflower florets tossed in yogurt-based in-house sauce)
- **CRAZY CORN SAMOSA (2 pcs)**
\$ 05.99
 (Deep fried triangular South Asian pastry with a savory filling, including ingredients such as such as seasoned sweet corn)
- **ANGRY ONION SAMOSA (2 pcs)**
\$ 05.99
 (Deep fried triangular South Asian pastry with a savory filling, including ingredients such as seasoned onions)
- **GUNPOWDER CHICKEN** 
\$ 15.99
 (Fried chicken pieces tossed in in-house special gun powder masala mixture of lentils and south Indian spices)
- **ANDHRA KARAM KODI**
\$ 15.99
 (Fried chicken pieces tossed in authentic Andhra-style spices)
- **VINTAGE WINGS (6 pcs)**
\$ 15.99
 (Fried chicken wings sautéed with onion, ginger, garlic, chili sauce, soya sauce and Schezwan sauce)
- **CHICKEN 555**
\$ 15.99
 (Fried chicken pieces and tossed in in-house special savoury sauce)
- **CHICKEN MAJESTIC**
\$ 14.49
 (Fried chicken pieces acoated in tangy house yogurt-based sauce)

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APPETIZERS

- **DRAGON CHICKEN** 
\$ 15.99
 (An Indo-Chinese appetizer made with batter-fried chicken strips, tossed in a spicy, sweet, and sour sauce along with cashews, bell peppers, and onions)
- **CHICKEN 65** 
\$ 14.99
 (Deep fried bite sized pieces of chicken coated in spicy masala marination consisting of salt, chilli powder, turmeric, Garam masala powder, lemon juice, ginger, garlic, eggs, and rice flour)
- **GUNTUR CHILLI CHICKEN** 
\$ 15.99
 (Fried Chicken pieces tossed in hot and spicy sauce made with Guntur Chillies)
- **CHICKEN PAKODA**
\$ 14.49
 (Deep fried chicken pieces with flour and other Indian Spices)
- **DRUMS OF HEAVEN (4 pcs)**
\$ 15.99
 (Fried Chicken lollipops marinated in house spices and coated in savoury batter)
- **MASALA CHICKEN LOLLIPOPS (4 pcs)** 
\$ 16.99
 (Fried Chicken wings marinated in house spices, coated in savory batter and tossed in house sauce)
- **PERI-PERI LOLLIPOPS (4 pcs)** 
\$ 14.99
 (Crispy fried chicken lollipops sprinkled with peri-peri seasoning)
- **NAUGHTY CHICKEN NACHOS**
\$ 14.99
 (Tortilla chips topped with flavorsome chicken, salsa, diced tomato, and cheese)
- **HONEY GARLIC LOLLIPOPS (5 pcs)**
\$ 14.99
 (Crispy fried chicken lollipops spiced with salt, pepper, garlic, and paprika and tossed in sauce made with honey, soy sauce, ginger, garlic, water, and corn starch)
- **KARIVEPAKU CHICKEN**
\$ 15.99
 (Fried Chicken pieces tossed in hot and spicy sauce along with Indian Curry leaves)
- **CASHEWNUT CHICKEN**
\$ 15.99
 (Fried Chicken pieces tossed in hot and spicy sauce along with cashew nuts)
- **MUTTON SUKKA** 
\$ 16.99
 (Bone-in mutton pieces tossed in Chettinad spices)
- **MUTTON PEPPER ROAST** 
\$ 16.99
 (Roasted Bone-in mutton pieces along with pepper and authentic South Indian Spices)

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APPETIZERS

- **SHRIMP SINGAROI** \$ 16.99
 (Tender shrimp and crisp vegetables are stir-fried with garlic and ginger flavored sauce)
- **FISH PAKODA** \$ 15.99
 (Fried Basa Fillet marinated with savory batter spiced with Indian flavors)
- **GUNTUR CHILLI FISH** \$ 16.99
 (Basa fillet seasoned, fried and tossed in hot and spicy sauce made with Guntur Chillies)
- **LOOSE PRAWNS** \$ 16.99
 (Fried Shrimp pieces marinated with savoury batter and sauteed in garlic and curry leaves)

TANDOORI PLATTERS

- **TANDOORI SOYA CHAAP** \$ 16.99
 (Tender pieces of soya chunks marinated in in-house special tandoori sauce and slow cooked in clay oven)
- **PANEER TIKKA** \$ 14.99
 (Tender pieces of cottage cheese marinated in in-house special tandoori sauce and slow cooked in clay oven)
- **MALAI PANEER TIKKA** \$ 15.99
 (Tender pieces of cottage cheese marinated in a creamy sauce and slow cooked in clay oven)
- **ACHARI PANEER TIKKA** \$ 15.99
 (Tender pieces of cottage cheese marinated in a chilli - raw mango pickle sauce and slow cooked in clay oven)
- **RAYALASEEMA PANEER TIKKA** \$ 15.99
 (A variation of the classic where the cottage cubes are flavored with marination of thick curd and traditional Rayalaseema seasonings)
- **GONGURA PANEER TIKKA** \$ 16.99
 (Tender pieces of cottage cheese marinated Gongora a.k.a Sorrel leaves in in-house special tandoori sauce and slow cooked in clay oven)
- **HARIYALI PANEER TIKKA** \$ 15.99
 (Tender pieces of cottage cheese marinated in a cilantro and mint sauce, and slow cooked in clay oven)

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TANDOORI PLATTERS

- **CHICKEN TIKKA** \$ 15.99
 (Tender chicken breast pieces marinated in in-house special sauce and slow cooked in clay oven)
- **MALAI CHICKEN TIKKA** \$ 16.99
 (Tender chicken breast pieces marinated in a creamy sauce and slow cooked in clay oven)
- **ACHARI CHICKEN TIKKA** \$ 15.99
 (Tender pieces of Chicken marinated in a chilli - raw mango pickle sauce and slow cooked in clay oven)
- **HARIYALI CHICKEN TIKKA** \$ 15.99
 (Tender pieces of cottage cheese marinated in a cilantro and mint sauce and slow cooked in clay oven)
- **GONGURA CHICKEN TIKKA** \$ 16.99
 (Tender pieces of Chicken marinated in a Gongora a.k.a Sorrel leaves and house special sauce and slow cooked in clay oven)
- **RAYALASEEMA CHICKEN TIKKA** \$ 15.99
 (A variation of the classic Chicken Tikka where the chicken pieces are flavored with marination of thick curd and traditional Rayalaseema seasonings)
- **TANDOORI CHICKEN** \$ 13.99 \$ 22.49
 (Chicken leg quarters and drumsticks marinated in yogurt and fresh ground house spices, and slow cooked in clay oven) (Half) (Full)

FUSION FRIED RICE

	■ VEG	EGG	■ CHICKEN
FRIED RICE \$ 13.49 \$ 13.99 \$ 14.99 (Cooked rice stir-fried along with veggies and soy sauce)			
CASHEW FRIED RICE \$ 13.99 \$ 14.49 \$ 14.99 (Cooked rice stir-fried along with cashews, veggies and soy sauce)			
SCHEZWAN FRIED RICE \$ 14.49 \$ 14.99 \$ 15.99 (Cooked rice stir-fried along with veggies, schezwan sauce and soy sauce)			

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FUSION FRIED RICE

- **CHILLI SHRIMP FRIED RICE** \$ 15.49
 (Cooked rice stir-fried along with chillies, veggies, shrimp and soy sauce)

FUSION FRIED NOODLES

■ VEG EGG ■ CHICKEN

- FRIED NOODLES** \$ 13.49 \$ 13.99 \$ 14.99
 (Cooked noodles stir-fried along with veggies and soy sauce)

- SCHEZWAN FRIED NOODLES** \$ 14.49 \$ 14.99 \$ 15.99
 (Cooked noodles stir-fried along with veggies, schezwan sauce and soy sauce)

- **CHILLI SHRIMP FRIED NOODLES** \$ 15.49
 (Cooked noodles stir-fried along with chillies, veggies, shrimp and soy sauce)

BIRYANIS

- **GOBI & CASHEW-NUT BIRYANI** \$ 15.99
 (Fried cauliflower florets and cashews cooked in mild in-house special gravy, Dum/Slow-cooked with rice)
- **AVAKAI VEGGIE DUM BIRYANI** \$ 15.49
 (A variation of the classic Biryani where the rice is layered with veggies marinated in a chilli - raw mango pickle sauce and slow cooked in clay oven)
- **PANEER GHEE ROAST BIRYANI** \$ 15.99
 (Ghee-infused cottage cheese pieces tossed in house special gravy and cashews, Dum/Slow-cooked with rice)
- **GUTTI VANKAYA BIRYANI** \$ 15.49
 (Flavorful Andhra-Style stuffed Eggplant cooked in-house special gravy, Dum/Slow-cooked with rice)
- **GONGURA VEGGIE DUM BIRYANI** \$ 15.99
 (Vegetablecubes tossed inGongora a.k.a Sorrel Leaves and in-house special gravy, Dum/Slow-cooked with rice)

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BIRYANIS

- **PANEER TIKKA BIRYANI** \$ 15.99
 (Cottage cheese pieces, bell pepper and onions, Dum/Slow-cooked with rice)
- **PANEER 65 BIRYANI** \$ 15.99
 (Fried cottage cheese pieces tossed in yogurt-based in-house sauce, Dum/Slow-cooked with rice)
- **RAYALSEEMA PANEER BIRYANI** \$ 15.99
 (Fried cottage cheese pieces tossed in in-house special Rayalseema's red chilli paste, Dum/Slow-cooked with rice)
- **EGG ROAST BIRYANI** \$ 14.49
 (Roasted eggs tossed in in-house special gravy, Dum/Slow-cooked with rice)
- **CHICKEN GHEE ROAST BIRYANI** \$ 15.99
 (A Mangalore style chicken Biryani where the rice is layered with roasted chicken pieces made with ghee, herbs, spices, curd, and jaggery)
- **CHICKEN 65 BIRYANI** \$ 15.99
 (A variation of the classic Chicken Biryani where the rice is layered with Tanga bite-sized chicken infused with curry leaves)
- **BEZAWADA BONELESS BIRYANI** \$ 16.99
 (A variation of the classic Chicken Biryani right from the streets of Bezawada with the authentic flavours)
- **BUTTER CHICKEN BIRYANI** \$ 16.49
 (A variation of the classic Chicken Biryani where the rice is layered with Tandoori tikka pieces mixed with the butter chicken gravy and spices)
- **CHICKEN MUGHLAI BIRYANI** \$ 16.49
 (A variation of the classic Chicken Biryani where the rice is layered with coated chicken mixed with scrambled eggs)
- **CHICKEN TIKKA BIRYANI** \$ 16.49
 (A variation of the classic Chicken Biryani where the rice is layered with Chicken tikka pieces)
- **CHICKEN FRY PIECE BIRYANI** \$ 16.99
 (A variation of the classic Chicken Biryani where the rice is layered with fried chicken pieces)
- **CHICKEN RAYALASEEMA BIRYANI** \$ 16.99
 (Dum/Slow-cooked rice tossed with fried chicken pieces tossed in house special Rayalaseema's red chilli paste)

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BIRYANIS

- **SHAHI GOSHT MUTTON BIRYANI** \$ 18.99
 (Lamb biryani made with all rich ingredients like almonds, cashew nuts, raisins, cream, ghee or butter and flavoured with rose water)
- **MUTTON GHEE ROAST BIRYANI** \$ 18.99
 (Mangalore style biryani made with mutton, ghee, herbs, spices, curd, and jaggery)
- **SHRIMP GHEE ROAST BIRYANI** \$ 17.99
 (Mangalore style biryani made with shrimp, ghee, herbs, spices, curd, and jaggery)
- **FISH GHEE ROAST BIRYANI** \$ 17.99
 (Mangalore style biryani made with fish fillets, ghee, herbs, spices, curd, and jaggery)
- **MLA POTLAM BIRYANI** \$ 21.99
 (Andhra-style biryani with minced-meat and prawn rolled in an omelette)
- **MUTTON DUM BIRYANI** \$ 17.49
 (Authentic biryani dum/slow-cooked with bone-in Mutton pieces)
- **GONGURA MUTTON BIRYANI** \$ 17.99
 (Mutton pieces tossed in Gongora a.k.a Sorrel Leaves and in-house special gravy, Dum/Slow-cooked with rice)
- **KAIKALURI ROYYALA BIRYANI** \$ 17.99
 (A Kaikaluri-style shrimp Biryani tossed with the rich flavour of Ghee and Cashews)
- **CHICKEN DUM BIRYANI** \$ 13.99
 (Authentic biryani dum/slow-cooked with bone-in chicken pieces)
- **GONGURA CHICKEN BIRYANI** \$ 16.99
 (Chicken pieces tossed in Gongora a.k.a Sorrel Leaves and in-house special gravy, Dum/Slow-cooked with rice)
- **AKBARI CHICKEN BIRYANI** \$ 16.49
 (Biryani dum/slow-cooked with Tikka pieces indulged with creamy sauce)
- **MUTTON RAYALASEEMA BIRYANI** \$ 18.99
 (Dum/Slow-cooked rice tossed with fried mutton pieces tossed in in-house special Rayalaseema's red chilli paste)

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CURRYS

- **AMRAVATI VEGETABLE CURRY** \$ 14.99
 (Andhra-style mixed vegetable curry)
- **VEGETABLE KHORMA** \$ 15.99
 (Mixed vegetables made with delicious blend of Indian spices and creamy gravy)
- **PANEER BUTTER MASALA** \$ 15.99
 (Cottage cheese cubes mixed with house special gravy, butter and cream)
- **PANEER SHAHI KORMA** \$ 15.99
 (Mughlai style Creamy, aromatic cottage cheese curry made of delicious blend of Indian spices and in-house special gravy)
- **PANEER TIKKA MASALA** \$ 15.99
 (Cottage cheese cubes cooked in clay oven, mixed with bell peppers, onions and house special gravy)
- **BAGARA BAINGAN** \$ 14.99
 (Hydrabadi styled dish made with fried eggplants in a masala curry with coconut, sesame seeds and tamarind sauce)
- **DAL TADKA** \$ 13.99
 (Split Indian brown lentil a.k.a Masoor dal cooked with tomato, onion and delicious blend of Indian spices)
- **TOMATO KAJU** \$ 16.99
 (Roasted cashew nuts served in a spicy creamy sauce prepared with tomato and onion base)
- **MALAI KOFTA** \$ 15.99
 (Mix vegetables and cottage cheese balls served with a rich creamy gravy made with onions)
- **PALAK PANEER** \$ 15.99
 (Cottage cheese cubes cooked with spinach a.k.a palak and in-house special gravy)
- **AVAKAI DAL** \$ 14.99
 (Split Indian brown lentil a.k.a Masoor dal cooked with onion gravy along with raw-mango pickle)
- **BHINDI MASALA** \$ 15.99
 (Fried Okra pieces, onions and tomatoes tossed with Indian spices)
- **EGG ROAST MASALA** \$ 14.99
 (A south Indian curry with roasted eggs tossed in house special onion gravy)

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CURRYS

- BUTTER CHICKEN ————— \$ 16.99
(Tender boneless marinated chicken pieces cooked in clay oven and mixed with house special butter sauce)
- CHICKEN TIKKA MASALA 🌶️ ————— \$ 16.99
(Tender boneless marinated chicken pieces cooked in clay oven and mixed with bell peppers, onions and house special sauce)
- KADAI CHICKEN 🌶️ ————— \$ 14.99
(A spicy flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices)
- CHICKEN SHAHI KORMA ————— \$ 16.99
(Mughlai style Creamy, aromatic chicken curry mixed with delicious blend of Indian spices and house special gravy)
- GONGURA CHICKEN CURRY 🌶️ ————— \$ 16.99
(Andhra style dish where chicken is cooked in with Roselle leaves, spices, onions and herbs)
- MUGHALAI CHICKEN CURRY ————— \$ 14.99
(Made with boneless chicken sautéed in rich, creamy, spiced and mildly spicy gravy)
- GUNTUR CHICKEN CURRY ————— \$ 16.99
(Andhra-style chicken curry made with hot and spicy gravy made of Guntur chillies)
- PALAK CHICKEN ————— \$ 16.99
(Tender chicken pieces cooked with spinach a.k.a Palak and in-house special gravy)
- ANDHRA CHICKEN CURRY ————— \$ 16.99
(Nizam special, Andhra-style chicken curry made with spicy in-house gravy)
- CHICKEN MAHARANI ————— \$ 16.99
(Bone-in chicken pieces tossed in in-house special spices and creamy rich onion-cashew gravy)
- MUTTON MAHARAJA ————— \$ 17.99
(Bone-in lamb pieces tossed in house special spices and creamy rich onion-cashew gravy)
- GONGURA MUTTON CURRY ————— \$ 18.99
(Andhra style dish where lamb is cooked in with Roselle leaves, spices, onions and herbs)

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CURRYS

- MASALA MUTTON CURRY 🌶️ ————— \$ 17.49
(Bone in lamb pieces cooked with house special blend of spices and onion gravy)
- MUTTON SHAHI KHORMA ————— \$ 17.99
(Mughlai style Creamy, aromatic bone in lamb pieces mixed with delicious blend of Indian spices and house special gravy)



- LAMB ROGAN JOSH ————— \$ 16.99
(Classic bone-in lamb pieces cooked in a rich flavourful house special sauce)
- ANDHRA ROYYALA CURRY 🌶️ ————— \$ 17.99
(Simple, hot and spicy Andhra style prawns stir fry curry)



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BREAD BASKET

- PLAIN NAAN (A type of flat bread made with basic flour) \$ 02.49
- BUTTER NAAN (A variation of classic Naan richly flavoured with butter) \$ 03.49
- GARLIC NAAN (A variation of classic Naan flavoured with garlic and butter) \$ 03.99
- CHILLI GARLIC NAAN (A variation of classic Naan flavoured with chilli, garlic and butter) \$ 04.49
- TANDOORI ROTI (A basic flatbread that is baked in a tandoor) \$ 03.99
- TANDOORI BUTTER ROTI (A basic flatbread baked in a tandoor with butter) \$ 03.99
- NAAN PACK (Consists of 1 plain naan, 1 butter naan, 1 garlic naan and 1 chilli garlic naan) \$ 13.49

SIDES/EXTRAS

- RAITHA \$ 01.99
- BIRYANI RICE \$ 08.99
- WHITE RICE \$ 05.99
- JEERA RICE \$ 09.99
- SALAN \$ 01.99
- MINT CHUTNEY \$ 01.99
- ONION SALAD \$ 01.99

DESSERT

- RASMALAI (Soft spongy dics dipped in sugar syrup) \$ 05.99
- GULAB JAMUN (Fried dough balls with sugar-rose syrup) \$ 04.99
- ICE CREAM (Frozen flavoured milk and cream) \$ 05.99
- ICE CREAM & GULAB JAMUN (Ice cream served with gulab jamun) \$ 05.99

It is our purpose to provide you with our timeless Indian cuisine and the generous amorous atmosphere over a flavorful meal!

We are keen on preserving the authentic Indian taste and bringing it to you here at Indraprastha Indian Kitchen and Bar.

Whether you are in the mood for dining in or takeaway. Our flavors will carry you to India.

Thank You

Please visit us again