

# CADAK MENU

## BEGINNINGS

<b>Vilayati Shorba (V)</b> Season's Special	\$13	<b>Highway 401 Chicken Tikka (GF)</b> Charcoal Butter, Garlic Aioli, Cilantro	\$24
<b>Pear Kachori Salad (V)</b> Feta, Saffron Pear, Maple Cumin Dressing	\$16	<b>Harissa Chicken Tikka (GF)</b> Tableside Flambé, Scotch Bonnet, Mint	\$26
<b>Chips and Dips (V)</b> Eggplant cream, Muramba, Tamatar ki Chutney	\$18	<b>Butter Garlic Shrimps (GF)</b> Rosemary, Sourdough, White Pepper	\$27
<b>Ricotta Chaat (V, GF)</b> Pomegranate, Tamarind, Lotus Root	\$18	<b>Paplet (GF)</b> House Slaw, Fennel, Grilled Lemon	\$34
<b>Broccolini (V, GF)</b> White Pepper, Philly Cheese, Nutmeg	\$20	<b>Lamb Chops (GF)</b> Eggplant relish, Cilantro Crema, Lime	\$36
<b>Chimichurri Paneer Tikka (V, GF)</b> Confit Garlic, Pressed Yogurt, Cilantro	\$24		

## THE MAIN EVENT

<b>Dal Bukhara (V, GF)</b> Barista Butter, Kasoori, Garam Masala	\$21	<b>Kadak's Butter Chicken (GF)</b> Kasoori Butter, Ontario Tomato, Farmer's Cream	\$26
<b>Eggplant Kadhi (V, GF)</b> Pressed Curd, Curry Leaves, Mustard Seeds	\$23	<b>Malvani Chicken (DF, GF)</b> Coconut, Byadagi Chilli, Malvani Masala	\$26
<b>Saag Paneer (V, GF)</b> Stuffed Paneer, Kale Ragout, Confit Garlic	\$24	<b>Jhinga Malaikari (GF)</b> Cashew, Coconut, Curry Leaves	\$28
<b>Gobi Matar Kofta (V, GF)</b> Peas, Cashew, Pheni	\$24	<b>Gavran Mutton (DF, GF)</b> Red Onion, Coconut, Thecha Masala	\$29
		<b>Champan Meat (GF)</b> Bone-in Mutton, Confit Chilli	\$32

## GOURMET SHOWSTOPPERS

<b>Portobello and Oyster (V, GF)</b> Moti Pulav, Cashew Cream	\$29	<b>Hooman's Fish Curry (DF, GF)</b> White Rice, Coconut, Market Catch	\$36
<b>Cafreal Chicken (DF, GF)</b> Goan Slaw, Toasted Pav, Mint	\$34	<b>Lamb Shank Yakhni Shikara (GF)</b> Kashmiri Pilaf, Lotus Root, Pressed Yogurt	\$42

\*Notify us of allergies, if any

18% gratuity will be added to tables of 6 or more  
(50% of this amount supports charitable initiatives)



# KADAK MENU

## RICE & BREADS

<b>Ghee Basmati Rice (V, GF)</b>	<b>\$7</b>	<b>Pav (2 pcs)</b>	<b>\$5</b>
<b>Dal Khichdi (V, GF)</b>	<b>\$21</b>	<b>Naan (Plain, Butter, Garlic)</b>	<b>\$5/\$6/\$6</b>
<b>Bombay Chicken Biryani (GF)</b>	<b>\$25</b>	<b>Roti (Plain, Butter)</b>	<b>\$5/\$6</b>
<b>Kachhi Gosht Biryani (GF)</b>	<b>\$29</b>		

## SIDES

<b>House Salad/Lachha Onion</b>	<b>\$6</b>	<b>Papad Basket</b>	<b>\$6</b>
<b>Boondi Raita</b>	<b>\$6</b>	<b>Chutney Set</b>	<b>\$6</b>
<b>Bawa Seared Potato</b>	<b>\$8</b>	<b>Corn Ribs</b>	<b>\$8</b>
<b>Crispy Okra</b>	<b>\$9</b>	<b>Chana</b>	<b>\$12</b>
<b>Truffle Cheese Naan</b>	<b>\$9</b>	<b>Dhaba Dal</b>	<b>\$12</b>

## FINALE

<b>Triveni Jalebi</b>	<b>\$14</b>
Tres-Leche Sponge, Rabri, Gold flakes	
<b>Gulab Jamun Crème Brûlée</b>	<b>\$14</b>
When Gulab Jamun Vacations in Paris Comes Back Caramelized	
<b>Seasonal Sorbet</b>	<b>\$9</b>
Ask Your Server	

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