

PANEER SPECIALTIES

Palak Paneer	12.95
Homemade cheese cooked in pureed spinach	
Mattar Paneer	12.95
Homemade cheese cooked with peas in a mild curry sauce	
Kadai Paneer	12.95
Homemade cheese cooked in a tomato based curry with green pepper and onions	
Chilly Paneer	12.95
Fresh homemade cheese cooked with bell pepper and onions	
Shahi Paneer	12.95
Homemade cheese cooked in a mild creamy sauce with tomatoes	
Paneer Masala	12.95
Homemade cheese cooked with onions, tomatoes, herbs and spices	
Paneer Pasanda	12.95
Homemade cheese cooked in a creamy sauce with almonds and raisins	
Paneer Makhni	12.95
Homemade cheese cooked in a makhni (creamy) sauce	

ROTI - BREAD SPECIALTIES

Tandoori Roti	1.95
Buttered whole wheat bread baked fresh in a clay oven	
Plain Naan	2.25
Fresh leavened white bread baked in a clay oven	
Garlic Naan	2.95
Buttered leavened white bread baked fresh in a clay oven with Granulated garlic	
Missi Roti	2.25
A crispy masala bread mixed with Bengal gram flour	
Lachhha Pratha	2.95
Whole wheat layered bread shallow fried in butter or cooked in the tandoor oven	
Onion Paratha	3.95
Fresh leavened white bread cooked in a clay oven and garnished with onions	
Aloo Paratha	3.95
Whole wheat bread stuffed with mildly spiced potatoes baked in a tandoor	
Stuffed Kulcha	3.95
(Potatoes/Onions/Cheese) White flour, bread stuffed cheese, mildly spiced potatoes or onions	
Coconut Naan	2.95
Naan with coconut flakes and coated with honey	
Butter Naan	2.95
Leavened bread brushed with butter	
Beef Kulcha	6.95
Leavened bread stuffed with lean ground beef with exotic spices	
Lamb Kulcha	6.95
Leavened bread stuffed with ground lamb with exotic spices	
Chicken Kulcha	6.95
Leavened bread stuffed with chicken with exotic spices	

RICE SPECIALTIES

Plain Rice	3.95
Boiled Basmati rice	
Saffron Rice	4.95
Basmati rice cooked with saffron	
Coconut Rice	4.95
Basmati rice cooked with coconut flakes	

Vegetable Pulao	6.95
Rice cooked with seasonal vegetables	
Kashmiri Pulao	9.95
Rice cooked with fruits and nuts	
Dum Biryani (chicken/lamb/veg)	
Basmati Rice cooked on slow fire in yogurt with onions, whole spices, almonds and cashews	
Vegetable	11.95
Chicken, Lamb, Beef	14.95
Prawn Biryani	18.95

SIDE ORDERS

Plain Yogurt	2.95
Homemade yogurt	
Veg Raita	3.95
Homemade Yogurt mixed with crushed cucumbers and special blend of spices	
Pineapple yogurt	3.95
Homemade yogurt mixed with sweet cubed pineapple	
Kachambur Salad	3.95
Chopped onions and fresh tomatoes, soaked in lemon juice, served with cilantro	
Green Salad	1.95
Fresh sliced tomatoes, onions and cucumbers	
Hot Mint Chutney	1.95
Fresh mint, onions, cilantro, lemon juice and green chillies made into a paste	
Imli Chutney	1.95
Homemade tamarind dip, a little sweet, a little sour	
Mango Chutney	1.95
Imported fresh mango chutney similar to plum sauce	
Mango Pickle	1.95
Mango, lemon and Indian vegetables in a tangy sauce	

DESSERTS

Kheer	3.95
A unique and original Indian rice pudding with pistachio	
Gulab Jamun	3.95
Amazing golden fried milk balls soaked in a cardimun flavoured syrup	
Rasmalai	4.95
2 pieces of cottage cheese dumplings in a thick milk syrup with a hint of saffron	
Fruit Cut	3.95
Delicious seasonal fruit	

BEVERAGES

Can of pop coke, diet coke, sprite, root beer, iced tea, ginger ale ...	1.50
Lassi (Yogurt) strawberry, mango, coconut, salted, sweet	3.95
Shake (Milk) strawberry, mango, coconut	3.95



\$10.00 OFF

- One per Table
- Dine in & Take Out only
- Cannot be combined with any other Discount

Use this coupon with any order over \$75.00
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VALID UNTIL NOV. 30, 2009



\$5.00 OFF

- One per Table
- Dine in & Take Out only
- Cannot be combined with any other Discount

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VALID UNTIL NOV. 30, 2009

Daawat



4 Stars
Edmonton
Journal

5 Spoons
Edmonton
Sun

The Invitation

Authentic East Indian Cuisine
Restaurant & Bar



Lunch and Dinner Buffet
7 Days a Week

BUFFET FOR TAKEOUT

Restaurant Hours

Sunday - Thursday	Friday - Saturday
11:30am - 10:00pm	11:30am - 11:00pm

Buffet Hours

Monday - Saturday	Sunday
11:30am - 2:00pm	
5:00pm - 9:00pm	5:00pm - 9:00pm

WHYTE AVENUE / STRATHCONA

10015-82 Ave. Edmonton (Parking at rear)

Phone for Reservations: **(780) 469-3517**

WESTEND / MAYFIELD

110 Mayfield Common (170 St. & Stony Plain)

Phone for Reservations: **(780) 469-3510**

DELIVERY / TAKE OUT AVAILABLE

Be Our Guest

Dear Patrons

Over 100 years of collective experience in culinary art and dedication have produced the most authentic cuisine. This enables us to present each dish with a different taste and flavour. At Daawat, all our delicious chicken dishes are made with 100% natural chicken breast, we also use freshly ground rare Indian spices, herbs and hand picked ingredients to give you the distinguished taste.

At Daawat our goal is to be your favourite Authentic East Indian Restaurant. To do this, we know that we must give you a variety of great tasting quality food, served by a knowledgeable and friendly staff, giving the best customer service at a fair and reasonable price everytime you visit!!

YOUR CHOICE OF SPICE LEVEL

 Mild  Medium  Hot  Extra Hot

APPETIZERS

Papadum (2 pcs)	1.95
Roasted Crispy pancakes made from lentils, lightly spiced, served with dip	
Veg Samosa (2 pcs. with Dip)	3.95
Non-Veg Samosa Chicken or Beef (2 pcs. with Dip)	4.95
Mulligatawny Soup (Veg or Chicken)	4.95
Mullag means pepper and tawny means water or both, made from lentils, vegetable or chicken	
Veg. Pakora	6.95
Golden fried fritters made of spinach, onion, gram flour Chef's special, Indian herbs, served with Tamarine and mint dip	
Onion Bhajia	7.95
Fresh spiced onions lightly battered in grain flour and deep fried	
Paneer Pakora	10.95
Homemade cheese battered in gram flour & deep fried, served with dip	
Fish/Chicken Pakora	11.95
Tender pieces of basa/boneless chicken marinated in mild spices and deep fried in a light batter, served with dip	
Mix Platter (Veg)	12.95
2 samosas, 2 paneer pakora, 2 veg pakoras, onion bhajia, 1 papadum, served with dip	
Mix Platter (Non-Veg)	14.95
2 meat samosas, 2 fish pakora, 2 veg pakora, onion bhajia, 1 papadum, served with dip	
Til Mil Jhinga	18.95
Prawns cooked with onions and tomatoes	

APPETIZERS FROM THE CLAY OVEN

Tandoori Chicken	Full 21.95 Half 12.95
Whole chicken marinated in yogurt and authentic Indian spices	
Tandoori Phool	12.95
Cauliflower marinated in herbs and spices, served with bell peppers and onions, slowly cooked over a flame	
Seekh Kebab	12.95
Lean ground lamb/chicken/beef marinated in special herbs and spices, slowly cooked over a flame	
Paneer Tikka	12.95
Homemade cheese marinated in a blend of special mild spices and yogurt	
Chicken Tikka	14.95
Tender pieces of bonless chicken marinated in special herbs and spices, cooked to perfection	

Chicken Malai Tikka	14.95
Tender pieces of boneless chicken marinated in special spices and cream and cooked to perfection	
Fish Tikka	14.95
Basa marinated in yogurt, mustard oil with Indian herbs and spices. Cooked to perfection and served with mint sauce	
Garlic Prawns	18.95
Prawns marinated overnight in yogurt, fresh garlic and Indian spices	
Daawat Khazana	20.95
Tandoori prawns, chicken Tikka, Seekh Kebabs and lamb sauteed with onions and tomatoes	

CHICKEN SPECIALTIES

Kadai Chicken	14.95
Tender pieces of boneless chicken, cooked in tomato based curry sauce with green peppers and onions	
Chicken Jalfrezi	14.95
Boneless tandoori chicken marinated with fresh ground spices and sauteed with fresh tomatoes, onions, green peppers and mushrooms	
Butter Chicken	14.95
Original recipe from India. Chicken tikka cooked in our famous makhni sauce	
Chicken Vindaloo (hot, hot, hot!)	14.95
Tender pieces of boneless chicken, cooked with potato in a tangy curry sauce	
Balti Chicken	14.95
Tender pieces of boneless chicken, cooked in a yogurt-based curry with whole spices, fresh onions and tomatoes	
Chilly Chicken	14.95
Chinese style boneless cubes of chicken cooked with onions and bell peppers	
Chicken Curry	14.95
Tender pieces of boneless chicken, cooked with exotic spices in traditional curry sauce	
Chicken Korma	14.95
Tender pieces of boneless chicken, cooked in a mild, creamy cashew nut, almond based sauce	
Chicken Tawa	14.95
Homemade style, cooked in thick onion sauce	

LAMB OR BEEF

Mughlai Lamb	14.95
A delicious curry prepared with onions, tomatoes and garnished with cilantro	
Kadi Gosht	14.95
Thick delicious lamb/beef curry, cooked with sauteed onions, peppers and tomatoes	
Rogan Josh	14.95
Thick and tangy lamb/beef curry cooked with homemade yogurt	
Lamb Vinadallo (hot, hot, hot!)	14.95
Hot lamb/beef cooked with potato in a tangy curry sauce	
Palak Gosht	14.95
For spinach lovers. Lamb cooked with pureed spinach, tomatoes and onions in curried sauce	
Lamb butter Masala	14.95
Cubes of lamb cooked in butter, yogurt and tomato sauce	
Chilly Lamb/Beef	14.95
Lamb/beef cooked with bell peppers and onions in a special blend of herbs and spices	
Lamb Korma	14.95
Tender lamb or beef pieces cooked in mildly spiced creamy cashew butter & almond based curry sauce	

Beef Curry	14.95
Boneless tender beef cubes cooked with exotic spices in traditional curry sauce	
Lamb Curry	14.95
Lamb cooked with exotic spices in traditional curry sauce	

SEAFOOD SPECIALTIES

Prawn Makhni	18.95
Prawns cooked in mild butter, yogurt and tomato-based sauce	
Prawn Masala	18.95
Prawns cooked to perfection in Indian spices, fresh tomatoes, onions and green peppers	
Fish Masala	14.95
Fish cooked with onions and tomatoes in thick curry	
Fish Goan Curry	14.95
Basa cooked with bay leaves, crushed spices and finished with coconut powder	
Prawn Vindaloo	18.95
Prawns cooked in a spicy hot pignant sauce with potatoes	
Prawn Kashmiri	18.95
Prawns cooked to perfection in chopped green peppers, onions and tomato	
Fish Vindallo (Hot Hot Hot)	14.95
Basa Cooked in a spicy hot sauce with potatoes	

VEGETARIAN SPECIALTIES

Mixed Vegetables	10.95
Mildly spiced vegetables cooked in a special curry sauce	
Aloo Gobhi	10.95
Fresh cauliflower cooked with potatoes	
Veg. Jalfazie	10.95
Large chopped vegetables sauteed in herbs and spices	
Veg. Korma	10.95
Mixed vegetables cooked in a creamy sauce with butter, raisins, almonds, herbs and mild spices	
Jeera Aloo (Chef's Special)	10.95
Potatoes cooked with cumin seeds, tomatoes and herbs	
Chana Masala	10.95
Chickpeas cooked with ground cumin, onions and tomatoes	
Khumb Lajwab	10.95
Fresh mushrooms cooked with onions, tomatoes and peas	
Baigan Bharta	10.95
Smoked eggplant cooked over an open flame, mashed and sauteed with fresh onions and tomatoes	
Bhindi Masala	10.95
Fresh okra cooked with tomatoes, potatoes and spices	
Palak Aloo	10.95
Mildly spiced pureed spinach cooked with potatoes	
Navratan Bahar	10.95
Mixed vegetables cooked in cream, tomatoes, butter, herbs and spices	
DALS (LENTILS)	
Dal Masoor	10.95
Red lentils mildly spiced, cooked in tomatoes, cumin seeds and onions	
Dal Punjabi (Dal Tarka)	10.95
Mixed lentils cooked in herbs and spices	
Dal Maharani	10.95
Whole black lentils cooked overnight with onions, tomatoes, butter and Indian spices	
Palak Dal	10.95
Mixed lentils cooked with spinach puree	