

### COMBO MEAL

Served with rice, salad and naan

Vegetable Combo .....	17.95
Paneer Combo .....	21.95
Chicken Combo .....	21.95
Lamb Combo .....	21.95
Beef Combo .....	21.95
Prawn Combo .....	25.95

### RICE SPECIALTIES

Plain Rice .....	5.95
Saffron Rice .....	6.95
Coconut Rice .....	6.95
Vegetable Fried Rice .....	8.95
Chicken Fried Rice .....	12.95
Vegetable Pulao .....	8.95
Rice cooked with seasonal vegetables	
Kashmiri Pulao .....	11.95
Rice cooked with fruit and nuts	
Dum Biryani (chicken/lamb/veg)	
Basmati Rice cooked on a slow fire in yogurt with onions, whole spices almonds and cashews	
Vegetable .....	14.95
Chicken, Lamb or Beef .....	18.95
Prawn .....	23.95

### SIDE ORDERS

Chutney .....	2.95
Hot mint, tamarind or mango	
Pickle (Achar) .....	2.95
Mango, lemon and Indian vegetables in a tangy sauce	
Plain Yogurt .....	4.95
Homemade yogurt	
Veg Raita .....	4.95
Homemade yogurt with diced cucumbers, tomatoes, onions and a special blend of spices	

### CONTINENTAL SPECIALTIES

Chilly Chicken .....	16.95
Chinese style boneless cubes of chicken cooked with onions and bell peppers	
Chilly Fish .....	16.95
Fish cooked with onions and bell peppers in a special blend of herbs and spices	
Chilly Prawns .....	23.95
Prawns cooked with onions and bell peppers in a special blend of herbs and spices	
Veg Hakka Noodles .....	11.29
Veggie, chowmein noodles, cooked with special sauce	
Chicken Hakka Noodles .....	13.95
veggie, chicken, egg, chowmein noodles, cooked with special sauce	
Prawn Vindaloo .....	23.95
Prawns cooked in a spicy hot sauce with potatoes	

### STARTERS

Classic Poutine .....	9.95
French fries smothered in homemade gravy and cheese curd	
Montreal Smoked Meat Poutine .....	14.95
Our shaved Montreal smoked meat grilled & layered over a bed of fries, then magically turned into a poutine	
Chicken Wings .....	13.95
One pound of chicken wings fried to a golden brown, served with raw veggies & dip. Flavors: Mild, Med, Hot, Extra Hot, Teriyaki, BBQ, Cajun, Salt & Pepper, and Lemon Pepper	
Salt & Pepper Dry Garlic Ribs .....	16.95
In-house cut & marinated riblets, fried and seasoned with sea salt & cracked peppers, served with fries. Add homemade gravy \$1.95	
Calamari .....	15.95
Lightly breaded calamari, sprinkled with diced red onions & served with our tzatziki sauce & a lemon wedge	
Nachos Supreme .....	17.95
Tortilla chips layered with cheddar & mozzarella topped with black olives, green peppers, tomatoes & jalapeno. Served with homemade salsa & sour cream on the side.	
Add chicken \$4.95 Extra cheese \$2.95	
Cheese Sticks .....	12.95
A crunchy outside, cheese sticks fried golden brown served with veggies and homemade dipping sauce	

### SALADS

Green Salad .....	9.95
Fresh sliced tomato, onion, cucumber & romaine	
Caesar Salad .....	9.95
Crisp romaine, fresh parmesan, realbacon bits, croutons creamy Caesar dressing & a lemon wedge	
Feta Greek Salad .....	12.95
Romaine lettuce, kalamata olives, green peppers, diced tomatoes, chopped cucumbers & red onions tossed in our homemade greek dressing & topped with feta crumble	

### WRAPS

Served with fries

Butter Chicken Wrap .....	12.95
Paneer Wrap .....	12.95
Roast Beef Wrap .....	12.95
Smoked Meat Wrap .....	12.95

### BURGERS

Cheese Burger & Fries .....	9.95
Crunchy Chicken Burger .....	14.95
A chicken breast with onion, lettuce & tomato. Served with fries	
Canadian Burger .....	15.95
Bacon & cheddar on our 7oz hand pressed patty with lettuce, tomato, & onions. Served with fries	
Western BBQ Burger .....	16.95
7oz patty topped with BBQ sauce, sauteed onions, lettuce & tomato. Grilled to perfection. Served with fries	

### SOUP

Soup of the Day .....	sm 5.49	lg 7.95
Made fresh daily from scratch, ask your server for details		

### SANDWICHES

Triple Decker California Club .....	15.95
Bacon, fresh roast beef, lettuce, tomato & cheese lightly toasted Served with fries	
Old Fashion Hot Beef .....	16.95
Open faced tender roast beef served with rich homemade gravy Served with fries	
Hot Hamburger .....	16.95
Hand pressed fresh extra lean beef patty, broiled to perfection & smothered with our rich homemade gravy, mushrooms & onions Served with fries	
Jumbo Smoked Meat .....	19.95
Made for a king! Lots of shaved smoked meat on rye bread Served with mustard and fries	
Liver & Onions with fries and garlic toast .....	15.95
Regular Smoked Meat .....	13.95

### STEAK

All below are served with fries, steamed veggies & garlic bread

New York .....	29.95
10oz juicy steak charbroiled to perfection	
Ribeye .....	32.95
Outstanding prime at its best, well marbled for peak flavors deliciously juicy. Cooked to perfection.	
Filet Mignon .....	39.95
8oz AAA Alberta beef charbroiled to perfection	

### HOME STYLE PASTA

Spaghetti & Meat Sauce .....	13.95
A mountainous serving of spaghetti smothered in our homemade tangy meat sauce. Add meatballs 5.95	
Lasagna .....	16.95
Our beefy homemade tangy sauce layered over tender noodles finish with fresh parsley Add meatballs 5.95	

### DESSERT

Kheer .....	3.95
A unique and original Indian rice pudding with pistachio	
Gulab Jamun .....	4.95
Amazing golden fried milk balls soaked in a cardamom flavoured syrup	
Rasmalai .....	6.95
2 pieces of cottage cheese dumplings in a thick milk syrup with a hint of saffron	
Apple Crisp .....	5.95
Lemon Pie .....	5.95
Coconut Cream Pie .....	5.95

### BEVERAGES

Can of Pop .....	1.95
Pepsi, diet pepsi, 7 up, root beer, iced tea & ginger ale	
Lassi (yogurt) .....	4.95
strawberry, mango, coconut, chocolate	
Shake (milk) .....	4.95
strawberry, mango, coconut, chocolate	

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## APPETIZERS

<b>Papadum</b> (2 pcs) .....	2.95
Roasted crispy pancakes made from lentils, lightly spiced, served with dip	
<b>Veg Samosa</b> (2 pcs. with dip) .....	4.95
<b>Veg. Pakora</b> .....	8.95
Golden filled fritters made of spinach, onions, gram flour, Chef's special, Indian herbs, served with Tamarine and mint dip	
<b>Onion Bhajia</b> .....	7.95
Fresh spiced onions lightly battered in grain flour and deep fried	
<b>Paneer Pakora</b> .....	14.95
Homemade cheese battered in gram flour & deep fried, served with dip	
<b>Fish/Chicken Pakora</b> .....	13.95
Tender pieces of basa/boneless chicken marinated in mild spices and deep fried in a light batter, served with dip	
<b>Mix Platter (veg)</b> .....	14.95
2 samosas, 2 paneer pakora, 2 veg pakora, onion bhajia, 1 papadum served with dip	
<b>Mix Platter (Non-Veg)</b> .....	17.95
2 meat samosas, 2 fish pakora, 2 veg pakora, onion bhajia, 1 papadum served with dip	

## APPETIZERS FROM THE CLAY OVEN

<b>Tandoori Chicken</b> .....	Full 23.95	Half 12.95
Chicken legs marinated in yogurt and authentic Indian spices		
<b>Tandoori Phool</b> .....	15.95	
Cauliflower marinated in herbs and spices, served with bell peppers and onions, slowly cooked over a flame		
<b>Paneer Tikka</b> .....	15.95	
Homemade cheese marinated in a blend of special mild spices and yogurt		
<b>Seekh Kebob</b> .....	17.95	
Lean ground lamb/chicken marinated in special herbs and spices slowly cooked over a flame		
<b>Chicken Tikka</b> .....	16.95	
Tender pieces of boneless chicken marinated in special herbs and spices cooked to perfection		
<b>Chicken Malai Tikka</b> .....	16.95	
Tender pieces of boneless chicken marinated in special herbs and cream cooked to perfection		
<b>Fish Tikka</b> .....	16.95	
Basa marinated in yogurt, mustard oil with Indian herbs and spices. Cooked to perfection and served with mint sauce		
<b>Tandoori Prawns</b> .....	21.95	
Prawns marinated overnight in yogurt, fresh garlic, fresh ginger and Indian spices		
<b>Daawat Khazana Grill</b> .....	25.95	
Tandoori prawns, chicken tikka, Seekh kebobs and lamb with onions and tomatoes		

## CHICKEN SPECIALTIES

<b>Kadai Chicken</b> .....	17.95
Tender pieces of boneless chicken, cooked in tomato based curry sauce with green peppers and onions	
<b>Chicken Jalfrezi</b> .....	16.95
Boneless tandoori chicken marinated with fresh ground spices and sauteed with fresh tomatoes, onions, green peppers and mushrooms	
<b>Butter Chicken</b> .....	16.95
Original recipe from India, Chicken tikka cooked in our famous makhni sauce	
<b>Chicken Vindaloo (hot, hot, hot!)</b> .....	16.95
Tender pieces of boneless chicken, cooked with potato in a tangy curry sauce	
<b>Balti Chicken</b> .....	16.95
Tender pieces of boneless chicken, cooked in yogurt based curry with whole spices, fresh onions and tomatoes.	
<b>Chicken Curry</b> .....	16.95
Tender pieces of boneless chicken, cooked with exotic spices in traditional curry sauce	
<b>Chicken Korma</b> .....	17.95
Tender pieces of boneless chicken, cooked in a mild, creamy cashew nut, almond based sauce	
<b>Chicken Tawa</b> .....	16.95
Homemade style, cooked in thick onion sauce	
<b>Chicken Lababdar</b> .....	17.95
Tender pieces of boneless chicken, cooked in rich tomato and onion gravy	
<b>Chicken Saagwala</b> .....	16.95
Tender pieces of boneless chicken, cooked in spinach with ginger and garlic	

## LAMB OR BEEF

<b>Mughlai</b> .....	16.95
A delicious curry prepared with onions, tomatoes and garnished with cilantro	
<b>Kadai Gosht</b> .....	16.95
Thick delicious lamb/beef curry, cooked with sauteed onions, peppers and tomatoes	
<b>Rogan Josh</b> .....	16.95
Thick and tangy lamb/beef curry cooked with homemade yogurt	
<b>Vindaloo (hot, hot, hot!)</b> .....	16.95
Hot lamb/beef cooked with potato in a tangy curry sauce	
<b>Palak Gosht</b> .....	16.95
For spinach lovers, lamb cooked with pureed spinach, tomatoes and onions in curried sauce	
<b>Butter Masala</b> .....	17.95
Cubes of lamb cooked in butter, yogurt and tomato sauce	
<b>Chilly</b> .....	16.95
Lamb or beef cooked with bell peppers and onions in a special blend of herbs and spices	
<b>Korma</b> .....	17.95
Tender lamb or beef pieces cooked in mildly spiced creamy cashew butter & almond based curry sauce	
<b>Curry</b> .....	16.95
Lamb or beef pieces cooked with exotic spices in traditional curry sauce	
<b>Lamb/Beef Dhansak</b> .....	17.95
Boneless lamb / beef, cooked with lentil and flavoured with cumin and ginger sweet and sour curry	

## SEAFOOD SPECIALTIES

<b>Fish Masala</b> .....	16.95
Fish cooked with onions and tomatoes in thick curry	
<b>Fish Goan Curry</b> .....	15.95
Basa cooked with bay leaves, crushed spices and finished with coconut powder	
<b>Fish Vindaloo (Hot, Hot, Hot!)</b> .....	15.95
Basa cooked in a spicy hot sauce with potatoes	
<b>Fish Curry</b> .....	15.95
Basa cooked with exotic spices in traditional curry sauce	
<b>Prawn Makhni</b> .....	21.95
Prawns cooked in mild butter, yogurt and tomato based sauce	
<b>Prawn Masala</b> .....	21.95
Prawns cooked in Indian spices, fresh tomatoes, onions and green peppers	
<b>Prawn Kashmiri</b> .....	21.95
Prawns cooked to perfection in chopped green peppers, onions and tomato	
<b>Prawn Vindaloo</b> .....	21.95
Prawns cooked in a spicy hot sauce with potatoes	
<b>Prawn Curry</b> .....	21.95
Prawns cooked with exotic spices in traditional curry sauce	

## VEGETARIAN SPECIALTIES

<b>Mixed Vegetables</b> .....	12.95
Mildly spiced vegetables cooked in a special curry sauce	
<b>Aloo Gobhi</b> .....	14.95
Fresh cauliflower cooked with potatoes	
<b>Veg. Jalfazie</b> .....	13.95
Large chopped vegetables sauteed in herbs and spices	
<b>Jeera Aloo (Chef's Special)</b> .....	11.95
Potatoes cooked with cumin seeds and herbs	
<b>Chana Masala</b> .....	11.95
Chickpeas cooked with ground cumin, onions and tomatoes	
<b>Khumb Lajwab / Mutter Mushrooms</b> .....	14.95
Fresh mushrooms cooked with onions, tomatoes and peas	
<b>Palak Aloo</b> .....	12.95
Mildly spiced, pureed spinach cooked with potatoes	
<b>Aloo Mutter</b> .....	12.95
Potatoes and green peas cooked with spices	
<b>Veg. Vindaloo (hot, hot, hot!)</b> .....	13.95
Mixed vegetables cooked in a tangy curry sauce	
<b>Veg. Korma</b> .....	14.95
Mixed vegetables cooked in a creamy sauce with butter, raisins, almonds, herbs and mild spices	
<b>Baigon Bharta</b> .....	15.95
Smoked eggplant cooked over an open flame, mashed and sauteed with fresh onions and tomatoes	
<b>Bhindi Masala</b> .....	14.95
Fresh okra cooked with tomatoes, potatoes and spices	

## DALS (LENTILS)

<b>Dal Masoor</b> .....	12.95
Red lentils mildly spiced, cooked in tomatoes, cumin seeds and onions	
<b>Dal Punjabi (Dal Tarko)</b> .....	13.95
Mixed lentils cooked in herbs and spices	
<b>Dal Makhani</b> .....	14.95
Whole black lentils slow cooked with onions, tomatoes, butter and Indian spices	
<b>Palak Dal</b> .....	13.95
Mixed lentils cooked with spinach puree	

## PANEER SPECIALTIES

<b>Palak Paneer</b> .....	14.95
Homemade cheese cooked in pureed spinach	
<b>Mattar Paneer</b> .....	14.95
Homemade cheese cooked with peas in a mild curry sauce	
<b>Kadai Paneer</b> .....	15.95
Homemade cheese cooked in a tomato based curry with green pepper and onions	
<b>Chilly Paneer</b> .....	14.95
Homemade cheese cooked with bell peppers and onions	
<b>Shahi Paneer</b> .....	15.95
Homemade cheese cooked in a mild creamy sauce with tomatoes	
<b>Paneer Masala</b> .....	14.95
Homemade cheese cooked with onions, tomatoes, herbs and spices	
<b>Paneer Pasanda</b> .....	17.95
Homemade cheese cooked in a creamy sauce with almonds and raisins	
<b>Paneer Makhni</b> .....	15.95
Homemade cheese cooked in a makhni (creamy) sauce	
<b>Paneer Lababdar</b> .....	14.95
Homemade cheese cooked in rich tomato and onion gravy	
<b>Malai Kofta</b> .....	15.95
Cottage cheese balls cooked in rich creamed sauce	

## ROTI - BREAD SPECIALTIES

<b>Tandoori Roti</b> .....	2.95
Buttered whole wheat bread baked fresh in a clay oven	
<b>Plain Naan</b> .....	2.95
Fresh leavened white bread baked in a clay oven	
<b>Naan Bread</b> .....	3.95
Leavened white bread with (choice of) Butter / Garlic / Coconut	
<b>Lachchha Paratha</b> .....	4.95
Whole wheat layered bread shallow fried in butter or cooked in the tandoor oven	
<b>Paratha</b> .....	5.95
<b>Paratha Paneer</b> .....	6.95
Whole wheat bread stuffed with (choice of) onion / potatoes / cheese / cauliflower, baked in clay oven	
<b>Stuffed Kulcha (Veg)</b> .....	5.95
<b>Paneer</b> .....	6.95
Leavened white bread stuffed with exotic spices (choice of) Onion / potatoes / cheese / cauliflower, baked in clay oven	
<b>Stuffed Kulcha ( Non-Veg)</b> .....	8.95
Leavened white bread stuffed with exotic spices (choice of) beef / chicken / lamb, baked in clay oven	

## NEPALESE DISHES

<b>Sekuwa Chicken or Lamb</b> .....	18.95
Boneless pieces of chicken or lamb, marinated with blended spices. Cooked in the tandoor oven (served with special sauce)	
<b>Momo Veg...</b>	10.95
<b>Chili...</b>	13.95
<b>Chicken...</b>	12.95
Chicken or veggie dumplings steamed and served with special momo sauce	
<b>Noodles Veg</b> .....	11.25
<b>Non Veg</b> .....	13.95
Chicken or veggie chowmein noodles cooked with special sauce	