

TANDOORI STARTERS

“The Original Clay Wall BBQ”

Served with Fresh Coriander Chutney
and Spicy Preserves.

CHICKEN TIKKA\$21

Lightly smoked tandoori grilled marinated
chicken breast cubes.

CHICKEN MALAI TIKKA\$ 21

Tandoor grilled chicken breast in a special
ginger garlic marinade.

TANDOORI PRAWN\$25

Sweet and plump wild prawns seared In the
tandoor with exotic spices.

FISH TIKKA\$23

Spit roasted fish seared with a blister of
spices and citrus.

APPETIZERS

Served with Tamarind Chutney and Spicy
Preserves.

VEGETABLE SAMOSA\$6.00

Perfectly spiced mix of potato and peas
lightly fried in a crisp pastry shell.

VEGETABLE PAKORAS\$6.00

Spiced vegetable fritters made with a
flavourful gram batter fried golden.

ONION BHAJI\$6.00

Finely sliced onion spice mix fried to a golden
crisp in a light and tasty gram crepe batter.

THALI

Served with Tamarind, Mint and Mango Chutney.

VEGETABLE THALI FOR 2 \$36 PER PERSON

kuchumber paneer tikka salad 2 vegetarian and 1 paneer entree from the menu from the menu saffron basmati rice , garlic and butter naan house raita

UTSAV THALI FOR 2 \$39 PER PERSON

kuchumber chicken tikka and paneer tikka salad 2 non-vegetarian entree 1 vegetarian or paneer entree from the menu saffron basmati rice ,garlic and butter nan house raita

SEAFOOD CURRIES AND ENTRÉES

Mouth-watering Offerings from the Sea.

SWEET CHILI AND GARLIC PRAWNS\$25

A sweet duster of wild prawns pan-seared with blistered kashmiri chilies in a lightly sweet tomato garlic glaze.

PRAWN VINDALOO\$25

Pan seared wild prawns in a fiery hot and tangy bright curry studded with spears of potato.

PRAWN SAAG\$25

A wonderful braise of seasoned tempered spinach nests spicy sautéed wild prawns in a light glaze.

GOAN KING FISH CURRY\$23

Pan seared kingfish steaks cooked to perfection with a peanut-tamarind duxelle in a fiery hot coconut curry.

DHINGRI PRAWNS\$25

Mushrooms and prawns cooked in a tomato, onion and cashew curry.

LAMB CURRIES AND ENTRÉES

Lean Cubes of Fresh Marinated Lamb.

LAMB SAAG\$23

Oven-roasted lamb cooked over a slow fire in a wonderful braise of seasoned tempered spinach.

LAMB VINDALOO\$23

Spit roasted lamb cubes braised in a fiery hot and tangy bright curry studded with spears of potatoes.

LAMB MADRAS\$23

Ginger-soaked lamb with a spicy peanut-chilli duxelle cooked over a slow fire in an exquisite coconut curry.

LAMB ROGAN JOSH\$23

Pan roasted lamb with a spicy tomato braise finished in a fragrant and most satisfying curry.

LAMB KORMA\$23

CHICKEN CURRIES AND ENTRÉES

Farm Fresh Marinated Chicken Breast.

BUTTER CHICKEN\$21

Tandoor chicken tikka in a lightly sweet and creamy tomato sauce with a hint of aromatic fenugreek.

CHICKEN KORMA KASHMIRI\$21

Sautéed chicken in an elegant cream reduction of poppy seeds with a lightly spiced cashew duxelle.

CHICKEN TIKKA MASALA\$21

Pan-roasted chicken in a ginger-garlic marinade cooked in a spicy cashew duxelle and tomato curry.

CHICKEN VINDALOO\$21

Pan seared chicken cooked to perfection in a fiery hot and tany bright curry studded with spears of potato.

VEGETARIAN CURRIES

The Shining Light of Indian Cuisine.

CHANA MASALA\$15.00

Lightly bruised chick peas cooked over a slow fire with a spicy masala duxelle in a tomato and onion cassaulet.

BHINDI BHAJI\$18

Blanched okra sautéed with onions and tomato in an aromatic subzi finished with a tomato and onion curry.

NAVRATTAN KORMA\$18

Garden vegetables and paneer in an exquisite cream reduction of white poppy seeds with a seasoned duxelle.

ALOO GOBI\$18

Cauliflower florets and spears of potato pan roasted with blistered spices, sweet onion, tomato and nuts.

EGGPLANT BHARTA\$18

Fire roasted eggplant sautéed with a satisfying mix of tomato, spring peas, ginger, nuts and spices.

DAL MAKHNI\$15.00

A delicious black lentil blend cooked over a slow fire with a medley of spices finished with sweet butter and cream.

PANEER CURRIES AND ENTRÉES

The Perfect Vegetarian Cheese.

SAAG PANEER\$21

A wonderful braise of tempered seasoned spinach simmered with toasted paneer cubes and spices.

MUSHROOM MATAR PANEER\$21

Spring peas, sweet onions and toasted cubes of paneer and mushrooms sautéed with a spicy cashew duxelle in a tomato curry.

PANEER MAKHNI\$21

Toasted paneer gently simmered in a lightly Sweet and creamy tomato sauce with a hint of fenugreek.

ACHARI PANEER\$21

Toasted paneer cubes in a most tantalizing Achari masala made with exotic spices and fine preserves.

BIRYANI RICE

ENTRÉES

The Quintessential Rice Dish.

CHICKEN BIRYANI\$21

Pan seared chicken breast cooked over a slow fire in saffron rice finished with raisins and almonds.

LAMB BIRYANI\$23

Oven-roasted lamb and caramelized onions in a gravy infuse saffron rice datted with raisins and almonds.

PRAWN BIRYANI\$25

Pan seared wild prawns in a spicy miganatte baked to saffron rice garnished with raisins and almonds.

NAVRATTAN BIRYANI\$18

Moist saffron basmati rice cooked over a slow fire with garden vegetables,paneer,raisins and sliced almonds.

BASMATI RICE

Perfect Accompaniment with all Entrees.

MATAR PILAU\$7.00

Basmati rice lightly sautéed with fine sweet onion,spring peas and nuts is best served with lamb curries.

JEERA PULAO\$7.00

Blistered cumin seeds sauteed with fine basmati rice seasoned to enhance any vegetarian or paneer curry.

BASMATI RICE\$5.00

Premium basmati rice cooked over a slow fire to release its aromatic and nutty flavor.

SPECIALTY BREADS

Our Tandoor Chef's Specialty.

ALOO PARATHA\$7.00

Hand riced potato blended with an onion and spices, tandoor -grilled between fine layers of wholewheat pastry.

PANEER KULCHA\$7.00

Finely crumbled paneer mix with a blend of spices and chilies, tandoor grilled between aromatic layers of naan.

PESHAWARI NAAN\$7.00

Coconut infused nan laced with dried fruit,raisins and nuts is best enjoyed with one of our delicious lamb curries.

HERB NAAN\$3.50

FRESH TANDOOR BREADS

Smokey Folds of Pure Heaven.

PLAIN NAAN\$3.00

BUTTER NAAN\$3.00

GARLIC BUTTER NAAN\$3.00

LACHHA PARATHA\$3.00

Sweet butter folded into layers of fresh naan produces a richer and flakier bread for lamb.

TANDOORI ROTI\$2.50

The nutty qualities of whole wheat lend its unique flavour to any vegetarian entrée.

SWEEET OFFERINGS

Indian Dessert Classics Refined.

MANGO KULFI\$5.00

Creamed sweet mango infused into a cardamom vanilla dairy reduction served frozen campate of mango and fresh whipped cream.

RICE KHEER\$4.00

Coconut milk and rosewater perfumes our lightly sweet rice pudding made with raisins, almonds, pistachios and fresh whipped cream.

RASMALAI\$5.00

TOGETHER AT LAST

CHILLED MANGO LASSI AND CHAI\$7.00

**À LA CARTE CHILLED MANGO
LASSI\$6.00**

CHAI\$3.00

CRANBERRY JUICE\$2.95

DINE IN, TAKEOUT OR DELIVERY.

UTSAV INDIAN CUISINE
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LOCATION

HOURS OF OPERATION

Monday - Sunday

Lunch 11:30am - 2:30pm

Dinner 5:00pm - 10:00pm

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