

VEGETARIAN APPETIZERS

MALAI PANNER TIKKA

\$13

One bite is all it needs to enjoy the melt in the mouth paneer marinated in the chef's special pesto sauce, soft grilled with onions and bell peppers.

CLASSIC PANNER TIKKA

\$13

Cottage cheese marinated in yogurt, ginger/garlic and a combination of tandoori spices, soft grilled with onions and bell peppers.

FAMOUS PBN PAKORA BASKET

\$12

Cauliflower, Paneer, Mix veg fritters in a delicate chickpea flour batter.

TANDOORI GOBI

\$12

Cauliflower florets marinated in tandoori spices broiled until all golden and crispy.

CHAT MASALA SWEET POTATO FRIES

\$12

Crispy fried sweet potato batons tossed in chef's special chat masala.

VEGETARIAN SAMOSA

\$5

Flaky home-made pastry stuffed with potatoes and green peas.

VEGETARIAN SAMPLER PLATTER

\$19

Best of everything PBN Bar & Grill has to offer.

NON-VEGETARIAN APPETIZERS

MURG TANDOORI

\$19

The traditional all time favorite.

CHICKEN TIKKA

\$14

Boneless pieces of chicken marinated in the chef's speciality tandoori blend with the combination of spices.

BHATI KA MURG

\$14

Boneless chicken pieces marinated in hung curd and a melange of bhati spices.

MURG MALAI

\$14

Chicken pieces char grilled with creamy marinade.

CHICKEN SEEKH KABAB

\$14

Grounded chicken together with onion cilantro and spices in superbly crafted kabab, Char grilled.

CHILLY CHICKEN

\$14

Stir fried chicken with batons of bell peppers tossed in hakka sauces.

TANDOORI SHRIMP

\$17

Charcoal grilled shrimp in traditional marinade.

SALMON TIKKA

\$17

All time favorite salmon in a special tandoori blend.

NON-VEGETARIAN SAMPLER PLATTER

\$22

Best of everything PBN Bar & Grill has to offer.

FUSION

MIXED VEG PENNE PASTA

\$11

Penne tossed in chef's special mixed veg with a blend of Italian spices.

MAC AND CHEESE BUTTER CHICKEN

\$12

Classic Indian flavours of butter chicken paired with macaroni with a cheesy twist.

CHICKEN TIKKA PENNE PASTA

\$12

Penne tossed in chef's special Chicken tikka cheesy masala.

PANEER TIKKA TACO

\$10

Melt in your mouth paneer bites and colourful fajita veggies infused with spicy tangy seasoning folded into crispy tacos.

CHICKEN TIKKA TACO

\$12

All time favorite chicken tikka wrapped in crispy tacos.

SEEKH KABAB TACO

\$12

Indian style shish kabab wrapped in crispy tacos.

KATHI ROLL

\$10

Paneer tikka, Chicken Tikka, Chicken seekh kabab Roll - All time favorite tikkas wrapped with onions and bell peppers with special sauces in a Naan bread.

SEEKH KABAB KATHI ROLL

\$12

CHICKEN TIKKA KATHI ROL

\$12

PANEER TIKKA KATHI ROL

\$12

FISH AND CHIPS - PAKORA STYLE

\$12

All time favorite fried fish served with crispy fries.

CRISPY FRIED 12 PIECE WINGS

\$14

MEETHA-DESSERTS

KULFI OF YOUR CHOICE

\$3

Option 1: Mango

Option 2: Cashew

Option 3: Pistachio

Option 4: Cardamom cream

GULAB JAMUN

\$5

KULFI GULAB JAMUN

\$8

HUMSAFAR - SIDE ORDERS

BOONDI RAITA/ CUCUMBER RAITA

\$6

INDIAN GARDEN SALAD

\$8

MIXED PICKLE

\$1.5

PLAIN YOGURT

\$4

HANDI, CURRIES, KARAHI

PALAK PANEER

Cottage cheese in a mouth melting spinach gravy.

\$14

SAAG ALOO

Potatoes in luscious Mustard greens gravy.

\$12

SHAHI PANEER

Cubes of paneer cooked in tomato based velvety gravy.

\$14

KARAHI PANEER

Something simple so yet very restaurant style paneer and bell pepper blend well in the company of thick onion tomato masala.

\$14

PANEER TIKKA MASALA

Soft and succulent paneer dunked in creamy tomato-based gravy with onions & bell peppers.

\$14

BHINDI MASALA

Crispy fried bhindi gently cooked with browned onions and ginger Julians in a special masala blend.

\$12

PANEER LABABDAAR

Soft and succulent paneer dunked in creamy tomato-based gravy with onions-tomato gravy.

\$14

CHANNA MASALA

Soft channa toasted with a plethora of spices.

\$12

MIX VEGETABLE MASALA

Famous veg in a Karahi - Carrots, Corns, Green Peas, French beans, Cauliflower, Cottage cheese, Potato in a rich spicy dry masala.

\$12

YELLOW DAL TARKA

Homely yellow dal with a desi tarka and hint of mint.

\$12

DAL MAKHNI

Black lentils cooked in a tomato creamy blend.

\$12

EGGPLANT BHARTA

Roasted eggplant with a special masala tarka blend.

\$12

MADRAS CHICKEN CURRY

A chicken delicacy from the royal house of madras.

\$15

BUTTER CHICKEN

Chicken in makhmali tomato creamy gravy.

\$15

KARAHI CHICKEN

Chicken and bell pepper blend well in the thick onion tomato spicy masala.

\$15

CHICKEN VINDALOO

Spicy Indian tangy chicken gravy with potato pieces.

\$15

CHICKEN TIKKA MASALA

Chicken tikka cooked in house special masala with onions and bell peppers.

\$15

GOAT CURRY

A direct throwback to the days of British raj in India, all it needs is one taste and you are sold forever.

\$17

GOAT KARAHI

Tender goat pieces cooked in spicy tomato-based gravy with onions and bell peppers.

\$17

FISH CURRY

Onion tomato-based fish curry made home style.

\$15

PJBN
GROUP

PUNJABI BY NATURE



THE REAL BASMATI-RICE

STEAM RICE / JEERA RICE

\$5.99

VEG BIRIYANI

Assortment of vegetable tossed with pulav rice.

\$13

MURG BIRYANI

A Salute to royal cuisine - Long grain basmati rice cooked over a low rice with boneless pieces of chicken in a combination of herbs and spices.

\$15

GOAT BIRYANI

Delicately spiced basmati rice cooked with delicious and tender goat.

\$17

ROTIYON KI DAWAT- BREADS

TANDOORI ROTI

\$2

LACHA PRANTHA

\$3

PLAIN NAAN

\$3

BUTTER NAAN

\$3

GARLIC NAAN

\$3.50

Location: 782 Queen Street East
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