

NUTMEGLV

Indian Fusion Cuisine



APPETIZERS

Vegetable Samosa

\$ 8.99

Crisp pastries stuffed with potatoes, peas and lightly seasoned spices.

Malaysian Shrimp

\$ 11.99

Grilled shrimp cooked with ginger-garlic paste and tossed in tangy sweet n sour sauce

Potato Chops

\$ 10.99

Savory potato patty stuffed with Seasoned ground beef.

/V Gobi Manchurian

\$ 13.99

\$ 12.99

Cauliflower battered and deep fried tossed in sweet chilli sauce

Veg Samosa Chaat

Veg samosa topped with channa masala, yogurt, tamrind sauce and Indian spices

Lamb Samosa

\$ 10.99

Crisp pastries stuffed with ground lamb and lightly seasoned spices.

Goan Fish Pakoda

\$ 10.99

Cod fish marinated with Indian spices, battered and deep fried.

Chicken Potstickers

\$ 9.99

Pan-fried Asian dumpling filled with seasoned chicken.

V

Chilli Paneer

\$ 12.99

Paneer tossed in a sweet chilli sauce with onion and bell pepper

Poutine

\$ 9.99

Sidewinder fries with fresh melted mozarella cheese ,beef gravy and topped with green onions.

Chilli Chicken

\$ 14.99

Boneless chicken battered and deep fried, tossed in a sweet chilli sauce with onion and bell peppers

Aloo Tikki Chaat

\$ 12.99

Spiced potato patties with tangy & sweet chutney, topped with onion and sprinkles of chaat masala.

Aloo Bonda

\$ 8.99

Crispy, golden brown exterior with a soft flavourful, spiced potato filling inside.

LUNCH SPECIAL

12pm-3pm

(Served with plain or garlic naan)

Veg entree

\$ 16.99

Non-veg entree

\$ 18.99

Ask your server for further details

Hot Spice

V Vegetarian

Ask your server for today's specials

SOUPS

Vegetable Sweet Corn Soup \$ 9.99

Sweet corn soup is a Indo chinese style soup made with mixed veggies, sweet corn kernels & pepper.

Tomato Soup

Tomato soup made with tomato puree and vegetable stock

Chicken Noodle Soup Boneless chicken, noodles and chicken broth

Nutmeg Mulligatawny Soup \$ 9.99

Mulligatawny soup is one of those soups which is more of a meal ... this rich & hearty soup is usually spiced with curry powder & nutmeg.

Daal Soup

Dal soup is made with yellow lentils, aromatic Indian spices and vegetable stock

SIDES

V

Cole Slaw

Red and green cabbage, shredded carrots all tossed with apple cider vinegar, mayonnaise, salt and freshly ground pepper.

Garden Salad

Made with lettuce, tomatoes, cucumber and red onions

Basmati Rice Basmati rice cooked to perfection with

\$5

aromatic herbs and spices

Jeera Rice

\$ 7.99

Basmati rice sauteed with fresh cumin seeds

Raita/Yogurt \$ 4.99

Mixed Pickle \$ 3.99

Papadam \$ 4.99

Extra Sauce \$ 7.99

Onion Chilli \$ 4.99

KIDS MENU

(for kids 10 years and under only)

fried and served with fries.

Chicken Fingers \$
Boneless white chicken breast pieces, battered &



Mac & Cheese Pasta tossed with rich cheddar cheese sauce



Grilled Cheese Grilled cheese sandwich made with

Cheese Naan

Naan bread filled with mozzarella cheese

\$ 11.99

All entrees served with seasoned rice

PASTA

Tikka Masala Pasta \$ 17.99

Pasta tossed with our tikka masala sauce Add: Chicken/ Paneer/ Tofu \$ 2.00 Shrimp \$ 3.00

Pesto Pasta

Add: Chicken \$ 2.00 Shrimp \$ 3.00

\$ 17.99

Pasta tossed with pesto, parmesan cheese, olive oil and black pepper.

\$ 17.99

Alfredo Pasta Pasta tossed with a creamy parmesan sauce.

Add : Chicken \$ 2.00 Shrimp \$ 3.00

One Pot Vegetable Pasta\$ 17.99

Pasta tossed with a creamy parmesan sauce and seasoned vegetables

Creamy Tomato Pasta \$ 17.99

Pasta tossed with tomato cream sauce and parmesan cheese.

Add: Chicken \$ 2.00 Shrimp \$ 3.00

Creamy Garlic Shrimp Pasta \$ 18.99

Pasta tossed in a creamy garlic parmesan sauce with shrimp

BURGERS

(All burgers served with fries)

Nutmeg Cheese Burger \$ 15.99

Fire-grilled beef patty with melted cheese and a dash of nutmeg & Indian spices lettuce, tomatoes, red onion and thousand Island dressing



Lamb Burger

\$ 16.99

Seasoned ground lamb burger with lettuce, tomatoes, red onion and thousand isalnd dressing



\$ 13.99 Aloo Tikki Burger

Seasoned potato patty topped with thousand island dressing, tamarind chutney, lettuce, tomatoes and red onion

\$ 14.99 V Samosa Tikki Burger Vegetable samosa topped with thousand island dressing,

lettuce, tomotoes and red onion

DESSERTS

Brownie Sundae brownie served with vanilla ice cream. Topped with whipped cream and drizzled with chocolate syrup.

Mango Mastani Mango pudding (custard) with fresh mango pieces sprinkled with almond pieces

Flan

Flan is made with whole milk, eggs and

\$ 9

sugar drizzled with light caramel syrup. Kheer

Indian Rice pudding made with whole milk, sugar Indian spices and sprinkled with almond pieces

Gulab Jamun Milk-solid-based dumplings drizzled with a

sweet syrup infused with Indian spices topped with shredded coconut

Rasmalai

A delectable milk cheese cake dessert soaked in a creamy saffron infused milk syrup and topped with chopped almonds



NUTMEG LV



Indian Fusion Cuisine

BREADS

V Plain/ Butter Naan \$ 3.99
Traditional flat bread plain or with butter.

Garlic Naan \$ 4.99
Indian flat bread topped with garlic and cilantro.

Chicken Tikka Naan \$ 6.99

Flat bread stuffed with chicken tikka pieces.

Cheese Naan \$ 6.99

Flat bread stuffed with mozzarella cheese

Keema Naan \$8.99

Flat bread stuffed with seasoned ground lamb

W Mushroom Naan \$ 6.99
Flat bread stuffed with fresh mushrooms

Peshwari Naan (Sweet) \$ 7.99

Flat bread stuffed with cherries, shredded coconut and ground cashew nuts

V Onion/Paneer Kulcha \$ 6.99
Kulcha stuffed with onion or paneer

V Aloo Paratha \$ 6.99
Whole wheat flour, potatoes, garam masala

Roti \$ 3.99
Indian flat bread made with whole wheat flour
(Variations available upon request with upcharge)

CHEF'S SPECIAL

Chicken Tikka Wrap \$ 18.99
Flour tortilla with grilled, marinated chicken tikka, lettuce, tomatoes, red onions

Paneer Chilly Wrap \$ 17.99

Flour tortilla with grilled, marinated Paneer, with lettuce, tomatoes and red onions

Keema Matar \$ 22.99
Ground lamb cooked with fresh indian spices and green peas

Goan Pomfret Rava Fry \$ 21.99
Fish stuffed with fresh Goan masala bredded and pan-fried

Okra Shrimp \$ 22.99

Okra (Ladyfinger) and shrimp cooked with a blend of fresh Indian spices with onion and bell peppers

Singapore Ribs \$ 22.99

Marinated grilled spare ribs coated with sweet soy glaze served over seasoned basmati rice.

Lamb Kebabs \$ 23.99
Seasoned Ground lamb cooked

in an Indian clay oven and served over basmati rice.

Lamb Chops \$ 24.99

Grilled Lamb Chops, marinated in fresh garlic, aromatic indian spices and Served over basmati rice.



Chicken: \$ 3.00 Shrimp: \$ 4.00 Mix: \$ 5.00

VEGETARIAN

Matar Mushroom/Paneer \$ 18.99
Peas or paneer with mushrooms and Indian aromatic spices

Chana Masala \$ 18.99
Chick peas, Garam masala and Indian aromatic spices

Paneer Masala/Kadai \$ 18.99
Paneer cheese with a tomato cream sauce and Indian aromatic spices

Malai Kofta \$ 18.99
Vegetable dumplings in a rich onion and cream sauce with cashew powder

Bhindi Masala \$18.99
Okra (lady fingers) made with a blend of rich aromatic Indian spices and bell peppers

Jeera Aloo \$ 18.99
Potatoes cooked with cumin seeds, cumin powder ginger,

lemon juice and turmeric.

Veg Korma \$ 18.99

A vegetable mix in onion sauce, fresh cream and Indian spices

Shahi Paneer \$ 18.99

Paneer cheese, onion sauce, fresh cream and Indian spices.

Aloo Gobi \$ 18.99

Potatoes and cauliflower cooked in delicious Indian spices

Tofu Tikka Massala \$ 18.99

Tofu with a tomato cream sauce and Indian aromatic spices

Saga Paneer/Tofu \$ 18 90

Saag Paneer/Tofu \$ 18.99
Shredded spinach, cream with Indian spice and paneer or tofu

Yellow Lentil (Dal) \$ 18.99
Yellow lentils, simmered with fresh Indian spices.

Goan Vegetable Curry \$ 18.99
Vegetable cooked in a coconut curry with fresh Indian spices.

TANDOORI(Clay oven)



Cafreal Chicken \$ 20.99
Boneless chicken pieces marinated with mint and

Chickon Tilde

masala blend and cooked in a clay oven

Chicken Tikka \$ 20.99
Boneless chicken pieces marinated with a chicken tikka

Mixed Grill \$ 26.99
Mix of marinated chicken pieces and lamb

kebabs cooked in a clay oven
Tandoori Chicken \$ 20

Tandoori Chicken \$ 20.99

Bone-in chicken pieces marinated in Indian

spices and cooked in a clay oven
Malai Chicken \$ 20.99

Boneless chicken pieces marinated with yogurt, ginger-garlic and cooked in a clay oven

Tandoori Shrimp \$ 22.99

Shrimp marinated in Indian spices and cooked in a clay oven.

Paneer Tikka \$ 18.99

Paneer pieces marinated in fresh Indian spices and cooked in a clay oven

SEAFOOD

Fish/Shrimp Korma \$ 21.99
Fish or Shrimp cooked in a creamy onion sauce, Indian spices and cashew powder

Fish/Shrimp Goan Curry \$ 21.99
Fish or shrimp cooked in a coconut curry with fresh Indian spices.

Vindaloo Fish/Shrimp \$ 21.99
Fish or shrimp cooked in a tangy vinegar curry with potatoes.

Saag Fish/Shrimp \$ 21.99

Fish or shrimp cooked in a spinach cream curry with Indian spices

All entrees served with seasoned rice

www.Nutmeglv.com



LAMB, GOAT & CHICKEN

All chicken prices are \$ 20.99

Butter chicken \$ 20.99

Tomato cream curry with dark meat, boneless chicken and Indian spices

Lamb or Goat Korma \$ 22.99

Onion sauce, cream, Indian spices and cashew powder

Lamb or Goat Goan Curry \$ 22.99
Coconut curry with fresh Indian spices

Lamb or Goat Curry
Garam masala, fresh Indian spices

\$ 22.99

Lamb or Goat Jalfrezi \$ 22.99
Garam masala, Indian spices and vegetable mix

Lamb or Goat Saag \$ 22.99
Fresh blended spinach, cream with Indian spices

✓ Lamb or Goat Vindaloo \$ 22.99

Vinegar based curry with potatoes

Lamb or Goat Tikka Masala \$ 22.99

Tomato cream curry with fresh Indian spices

Lamb or Goat Kadai \$ 22.99

Cooked with bell peppers and onions with fresh Indian spices

BIRYANI

Chicken Biryani \$ 20.99
Boneless pieces of chicken, basmati rice and Indian spices

Shrimp Biryani \$ 21.99

Shrimp, basmati rice cooked in fresh Indian spices

\$ 17.99

Basmati rice, green peas and vegetables

Lamb Biryani \$ 22.99

Veg Pulao

Boneless lamb pieces, basmati rice and Indian spices

Vegetable Biryani \$ 17.99
Vegetables, basmati rice and fresh Indian spices

Goat Biryani \$ 22.99
Goat pieces, basmati rice and fresh Indian spices

Mixed Biryani \$ 26.99
Mix of Chicken, Lamb, Goat & Vegetables,

Mix of Chicken, Lamb, Goat & Vegetables,
basmati rice and fresh Indian spices

Tender mushroom pieces and aromatic basmati rice infused with a blend of exotic spices.

MONDAY SPECIAL

Kids eat free with each adult entree

TUESDAY SPECIAL

Buy one entree & get second 1/2 off (of equal or lesser value)

WEDNESDA' SPECIAL

1/2 off on appetizer

SUNDAY SPECIAL

All Pasta \$13.99



