Our food menu is carefully crafted to bring together the rich and traditional flavors of Indian cuisine with a modern and innovative twist.

We believe in offering a unique dining experience that satisfies the taste buds of all our customers. Our menu features a diverse selection of dishes that cater to various preferences and dietary requirements.

From classic Indian favorites to fusion creations, we strive to create a perfect balance of flavors, textures, and aromas. Whether you're a vegetarian, vegan, or have specific food allergies, our menu has something for everyone to enjoy. So come and indulge in our culinary delights, where tradition meets innovation in every bite.

HAPPY HOUR

Monday, Tuesday & Wednesday
Timings : 5:00 PM - 7:00 PM
10:00 PM - Closing

Aloo Tikki Chaat	~~$20~~	$14
Tandoori Momos (Veg/Chicken)	~~$19~~	$13
Tawa Soya Tikka	~~$18~~	$12
Truffle Malai Chicken Tikka with Cheese Fondue	~~$24~~	$18
Paneer Tikka Trio	~~$25~~	$19

MAINS

Karachi Style Kadhai Paneer	~~$23~~	$17
Karachi Style Kadhai Chicken	~~$25~~	$19
Vegetable Biryani	~~$20~~	$14
Chicken Biryani	~~$24~~	$18

DESSERTS

Rasmalai Tres leches	~~$19~~	$13

FOOD MENU

BAR NIBBLES

Peanut Masala $14
Roasted peanuts tossed with onions, tomatoes, and chatpata Indian masala.

Peri Peri Fries $16
Golden fries coated in a spicy peri peri seasoning.

Masala Papad (3 pcs) $10
Three baked papad filled with tangy spiced onion-tomato mix.

MOMOS

Himalayan-style dumplings, hand-filled and served with your choice of *veg or chicken.*

Steamed $17
Soft, steamed dumplings with a juicy veg or chicken filling.

Fried $18
Crisp-fried dumplings, golden outside and tender inside.

Tandoori $19
Chargrilled in Tandoor with Signature tandoori spices.

Maggi Jhol $21
Juicy momos served in a nostalgic Maggi gravy.

Contains Nuts · Chef Special · Spicy
Fan Fave · New · Vegan · Gluten Free

SMALL PLATES

VEGETARIAN

Stuffed Cream Cheese Jalapeño $16
Cheese-stuffed jalapeños set over rich onion-tomato and melted cheese sauce.

Delhi's Special Gol Gappa $17
Crisp puris with four flavored waters—mango, tamarind, hing, and mint-coriander.

Aloo Tikki Slider $18
Crisp aloo tikki layered with tamarind, mint & roasted garlic sauce in a brioche bun.

Mumbai's Vada Pav $18
Classic Mumbai-style potato slider with mint chutney.
(Contains nuts, garlic & coconut. Spicy)

Pav Bhaji $20
Mumbai-style vegetable bhaji served with butter toasted pav buns

Avocado Galouti Kebab $22
Lucknowi-style melt-in-mouth kebab on papdi, topped with saffron cream.

Charcoal Dahi Kebab $22
Velvety yoghurt kebabs with a golden crunch, elevated with charcoal-infused black crust and gentle smoky notes.

Hara Bhara Kebab $21
A fusion of Carrot, spinach, broccoli, cauliflower, peas, and potatoes—blended with Amul cheese and aromatic spices.

Chana Kachori Nitro Chaat NEW — $20
Crisp kachori, spiced chickpeas, yoghurt and house chutneys.

Aloo Tikki Chaat — $20
Crisp potato patties with sweet yoghurt, chutneys, and a sev crunch.

Dahi Bhalla — $20
Urad lentil dumplings, silky yoghurt, tamarind and green chutney.

Mini Truffle Cheese Mushroom Kulcha — $18
Tandoori kulcha stuffed with cheese and mushrooms and drizzled with truffle butter, served with makhani foam.

Six Cheese Kulcha Bites NEW — $16
Five-cheese kulcha featuring Amul, cheddar, ricotta, mozzarella, and cottage cheese—finished tableside with fresh Parmesan shavings.
Served with a creamy pesto-garlic dip.

Sigri Paneer Tikka — $22
Soft paneer marinated in house spices stuffed with jalapeno and cheese chutney and flame-roasted on the sigri for deep smoky flavour.

Sindhuri Paneer Tikka — $22
Char-grilled paneer in signature red tomato Sindhuri marinade.

Paneer Tikka Trio — $25
Grilled paneer in three bold marinades: Sindoori, Hussaini, and Lahori.

The Drunken Soya Chaap (O.G.) FAN FAVE — $22
Tandoori marinated chaap, flambéed with liquor.

Tawa Soya Tikka — $18
Tender soya charred in signature spices, served with mint-coriander chutney.

Truffle Malai Soya Chaap — $19
Creamy soya chaap infused with truffle oil and cheese fondue.

Crispy Honey Chilli Cauliflower — $20
Fried cauliflower tossed in a bold chilli-honey garlic glaze.

Sesame Honey Chilly Fries — $17
Crispy fries tossed in honey-garlic chilli sauce, finished with sesame aioli.

Guntur Chilli Paneer — $20
Crispy paneer tossed with capsicum, onions, and Guntur chilli sauce.

Veg Dry Manchurian NEW — $22
Crispy vegetable balls tossed in indo-chinese sauce.

Kurkure Noodle Spring Roll NEW — $19
Crisp spring noodles with kurkure crunch and a touch of aromatic Indian spices.

Kolkata Special Street Style Chowmein FAN FAVE — $18
Desi Stir-fried noodles, vegetables, chilli & dark soy with a Hakka Chinese kick.

Desi Pasta — $20
Penne pasta tossed in a rich, creamy Indian-spiced rose sauce with cheese, mushrooms, bellpeppers, and onions.

Contains Nuts · Chef Special · Spicy
Fan Fave · New · Vegan · Gluten Free

NON – VEGETARIAN

Guntur Chilli Chicken $22

Crispy chicken tossed with capsicum, onions, and guntur chili sauce.

Befikre Bhatti Murgh $24

Smoky chicken tikka marinated in bold north Indian spices, slow-roasted in bhatti.

Truffle Malai Chicken Tikka $24

Tender chicken in creamy malai, white spices and a hint of truffle oil

The Drunken Chicken $28

Juicy tandoori chicken finished with a liquor flambé and mint chutney.

Tandoori Chicken Lollipop 2.0 $24

Desi-style tandoori-roasted chicken drumsticks glazed with our in-house sweet and hot sauce.

Chicken Seekh Kebab $24

Succulent seekh kebabs of spiced minced chicken, fire-grilled and served with achari mirchi and refreshing spring mix.

Lamb Seekh Kebab $26

Succulent seekh kebabs of spiced minced Lamb, fire-grilled and served with achari mirchi and refreshing spring mix.

Legendary Lamb Chops $39

Tender lamb chops, slow-cooked and charred, paired with creamy garlic pesto.

Contains Nuts · Chef Special · Spicy
Fan Fave · New · Vegan · Gluten Free

Tandoori Salmon $28

Fire-grilled salmon in tandoori spice, served with crispy peri peri potato and a side of spring mix.

Tiger Prawn Tikka $32

Mustard-marinated prawns grilled with bold mirch salan base.

Amritsari Fish & Chips $23

Gram flour coated fish, deep fried with Indian spices, served with Fryums.

INDIAN MAINS

VEGETARIAN

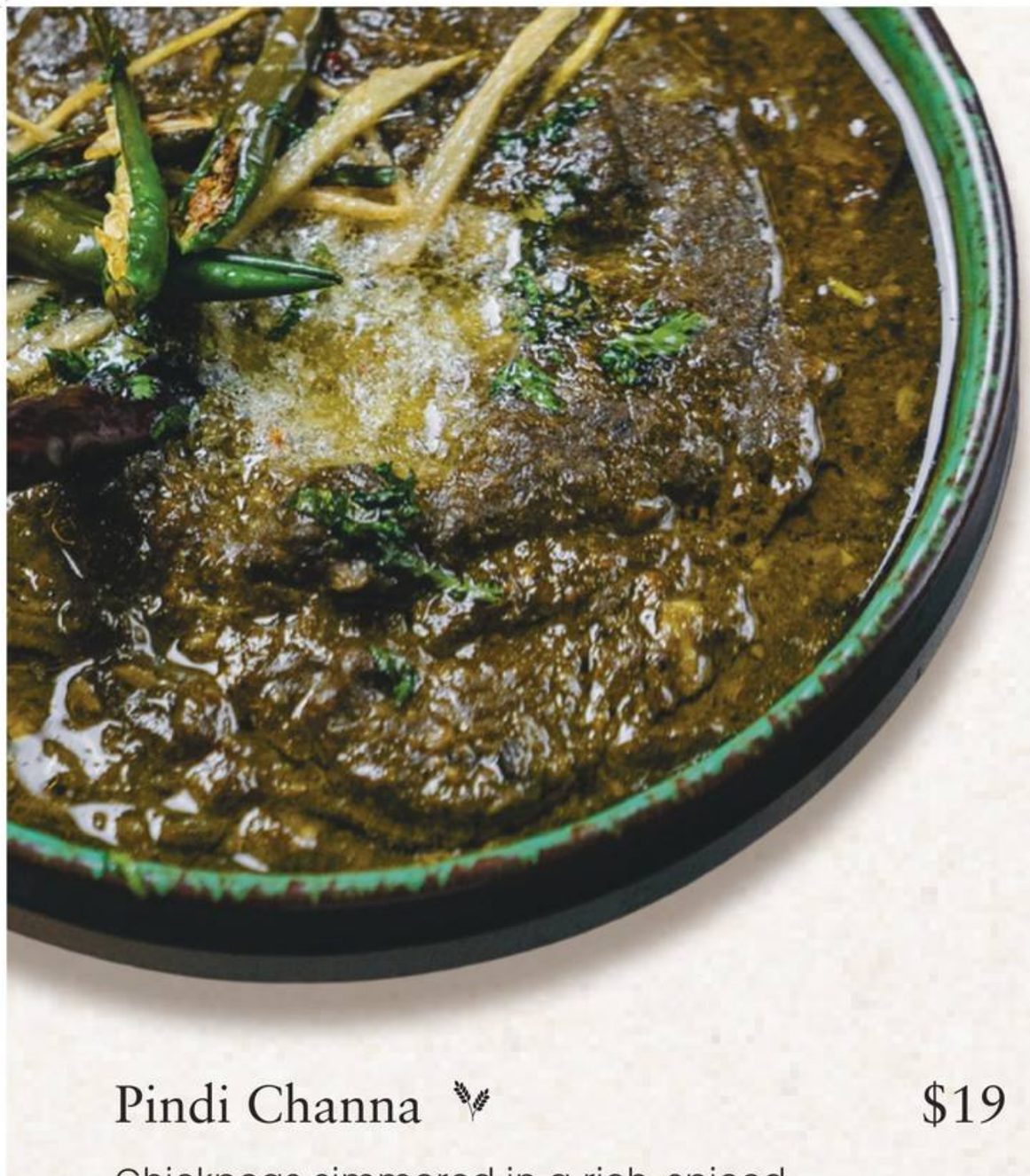
Lasooni Double Tadka Dal $18

Yellow lentils tempered with garlic, cumin & red chili desi ghee.

24K Legacy Dal Makhani $21

Black lentils and kidney beans slow-cooked for 18 hours in tomato and cream, finished with 24-carat gold-infused butter.





Pindi Channa $19

Chickpeas simmered in a rich, spiced north indian traditional gravy.

Pindi Channa With Amritsari Kulcha $21

Chickpeas simmered in a rich, spiced north indian traditional gravy with traditional potato kulcha.

Mushroom Masala $22

Mushrooms in a slow-cooked onion-tomato masala with Indian spices.

Roasted Pineapple Curry $25

Tangy coconut-tamarind pineapple curry tempered with mustard seeds and curry leaves, served with steamed rice.

Palak Ricotta Kofta with Cashew Curry $24

Spinach-ricotta koftas in a saffron-kissed cashew curry.

Amul Cheese Butter Masala $25

Amul cheese cubes tossed in rich onion- tomato gravy.

Kofta-E-Makhani $22

Dry-fruit stuffed koftas in rich tomato makhani gravy.

Palak Paneer $25

Spinach curry blended with aromatic spices, finished with soft cottage cheese cubes.

Paneer Makhanwala $21

Paneer simmered in creamy fenugreek-tomato gravy.

Stuffed Paneer Tikka Pasanda $24

Tandoori Layered paneer stuffed with nuts and herbs, dunked in creamy pasanda sauce.

Paneer Tikka Masala $21

Grilled paneer tikka in a rich butter-tomato gravy with onions and peppers.

Karachi Style Kadhai Paneer $23

Kadhai-style paneer with onions, peppers, and aromatic spices, enriched with desi ghee.

Kadhai Soya Chaap $21

Tandoori soya chaap tossed with kadhai spices and sautéed vegetables.

Contains Nuts · Chef Special · Spicy · Fan Fave · New · Vegan · Gluten Free

NON-VEGETARIAN

Delhi Special Butter Chicken — $24

Classic butter chicken with tandoor chicken and rich tomato-butter sauce, Nut free.

Karachi Style Kadhai Chicken — $25

Bone-in chicken cooked in a hot iron kadhai with herbs and spices.

Handi Chicken — $24

Succulent chicken and vegetables in a velvety spiced gravy, carrying the earthy notes of clay and authentic handi cooking.

Chicken Khurchan — $25

Shredded tandoori chicken in slow-cooked kadhai masala.

Chicken Tikka Masala — $24

Grilled chicken tikka in a rich butter- tomato gravy with onions and peppers.

Bengali Bhuna Mutton — $28

A Bengali classic - slow-cooked boneless mutton in dark roasted spices.

Mutton Rogan Josh — $28

Slow-cooked mutton in Kashmiri red chili gravy.

Prawn Alleppy Curry — $30

Kerala style prawns in coconut, curry leaf, and green mango curry, served with steamed rice.

Contains Nuts · Chef Special · Spicy
Fan Fave · New · Vegan · Gluten Free

SIDES

Roti (Plain/Butter)	$5
Naan (Plain/ Butter/ Garlic/ Green Chilli Garlic/Black Sesame)	$6 $7
Laccha Paratha (Butter/ Pudina/Green Chilly/Red Chilly)	
Roomali Roti	$7.5
Chilli Cheese Garlic Naan	$8
Amritsari Kulcha	$8
Steamed Rice	$9
Jeera Rice	$10
Raita(Plain, Vegetable, Boondi, Anar mint)	$7
Indian House Salad (Onion, cucumber, Radish, green chilly, lemon)	$8
Laccha Onions	$5

BIRYANI (Served with Raita)

Vegetarian Dum Biryani — $20

Fragrant basmati rice sealed and slow-cooked on dum with spiced seasonal vegetables, fresh herbs, and saffron.

Chicken Dum Biryani — $24

Tender chicken and aromatic basmati rice layered and slow-cooked on dum with house blended spices.

Mutton Dum Biryani — $26

Succulent mutton and fragrant basmati rice traditionally dum-cooked with whole spices and saffron for deep, rich flavour.

KIDS MENU

7 Inch Classic Cheese Pizza	$12
Chicken Nuggets	$12
Creamy Cheese Pasta	$12
Plain Fries	$10

DESSERTS

Rasmalai Tres leches (FAN FAVE) — $19

A fusion dessert of soft sponge cake soaked in rasmalai-flavoured three milks with saffron and cardamom.

Chocolate Chikki Mousse (Contains Nuts) — $18

Smooth chocolate mousse paired with caramelized chikki for a modern Indian twist.

Sizzling Brownie (Contains Nuts) (Chef Special) (NEW) — $18

A crackling hot walnut brownie finished with vanilla ice cream and chocolate sauce.

Rose Kulfi Falooda (Contains Nuts) — $18

A traditional rose kulfi served over chilled falooda noodles.

Mango Sago (Contains Nuts) — $18

Mango, coconut, milk, and sago pearls pudding served with mango kulfi.

- Food items may contain or come in contact with wheat, eggs, peanuts or dairy.
- Please speak to the server for more details.
- Auto-gratuity of 18% is applied for group of 6 or more.
- 18% gratuity on bottle service
- Maximum 6 equal splits allowed per party

Contains Nuts · Chef Special · Spicy · Fan Fave · New · Vegan · Gluten Free



BEFIKRE MOMENTS BEGIN HERE

Where Your Dreams Meet
Exclusive Reservations

Contact us for private space

+1 (289) 548 5499
getsocial@befikre.ca