

# Bj's INDIAN KITCHEN

## MENU

RESTORING AUTHENTICITY TO INDIAN FOOD FROM THE GROUND UP IS THE MISSION THAT DRIVES US. BJS INDIAN KITCHEN IS THE REALIZATION OF A DREAM TO SERVE AUTHENTIC INDIAN FOOD IN CANADA.



ALL DAYS: 11AM TO 9PM

250-986-2425

INFO@BJSINDIANKITCHEN.CA

140 WEST SECOND AVENUE QUALICUM BEACH BC V9K 1S8

IF YOU HAVE ANY ALLERGIES PLEASE  
LET US KNOW!!



**Any customized order will be charged extra**

**Entrees are served with rice only in dine-in**

## Appetizer

### SOUPS/SALAD

Muligatwany soup	\$8.99
Lentil soup	\$8.99
Green salad	\$5.99
Lacha onion	\$3.99

### PLATTERS

<b>Veg platter</b> 4 pieces of veg pakora , 4 paneer pakora and onion Bazi	\$15.99
<b>Non-Veg platter</b> chicken samosa, chicken pakora and fish pakora	\$16.99

### PAKORA / FRIES

<b>VEG. PAKORA</b> Delicately spiced fried fritters lightly battered in chickpea and rice flour.	\$9.45
<b>PANEER PAKORA</b> Paneer pakora are a quick evening snack that has a lovely crispy texture with a moist, soft paneer from within.	\$11.50
<b>MASALA FRIES</b> Potato fingers fried and garnished with salt and special masala.	\$8.99
<b>ONION BHAJI</b> Sliced and spiced fried onions in chickpea batter	\$9.50

<b>CHICKEN PAKORA</b> Chicken pakora is a crisp fried appetizer made with chicken, gram flour ginger, garlic, spice powders & herbs.	\$12.99
<b>SHRIMP PAKORA (8pcs)</b> Shrimp pakora is a crisp fried appetizer made with shrimp, gram flour, ginger, garlic, spice powders & herbs.	\$13.99
<b>FISH PAKORA</b> Fish pakora is made with fish, gram flour, ginger, garlic, spice powders & herbs.	\$12.99
<b>CHANA BHATURA</b> Spiced chickpeas served with two crispy, golden bhaturas.	\$15.00

### SAMOSA

<b>VEG. SAMOSA (2pcs)</b> Fino Filo pastry, green peas and potato fillings, warmly spiced with fresh herbs and crisply deep fried & served with chutney.	\$8.00
<b>CHICKEN SAMOSA (2pcs)</b> Fino Filo pastry, chicken fillings, warmly spiced with fresh herbs and crisply deep fried & served with chutney.	\$9.00
<b>CHANA SAMOSA (1pc)</b> Deep fried flattened Samosa topped with peas, Tamarind & Mint chutney	\$11.00
<b>CALAMARI</b> Calamari rings are breaded and fried until golden for a delightful appetizer. Served with julienned fennel and cocktail sauce	\$14.00

## All day Combos

<b>VEGETARIAN COMBO</b> Any choice of veg dish with dal, salad, rice, naan, gulab jamun	\$20.99
<b>CHICKEN COMBO</b> Any chicken dish with dal, naan, salad, rice, gulab jamun	\$23.99
<b>LAMB COMBO</b> Any Lamb dish with dal, naan, salad, rice, gulab jamun	\$24.99
<b>SEAFOOD</b> Any seafood dish either fish or prawn with dal, naan, salad, rice, gulab jamun	\$24.99

### BEVERAGES

<b>MASALA CHAI</b> An Indian tea beverage made by boiling black tea in milk and water with a mixture of aromatic herbs and spices	\$4.50
<b>COFFEE</b> This creamy coffee drink is usually consumed at breakfast time in Italy and is loved in the Canada as well.	\$4.00
<b>GREEN TEA</b>	\$4.50
<b>SWEET LASSI</b> Sweet Lassi is a popular North Indian drink made from yogurt, milk, sugar and flavored with cardamom.	\$6.00
<b>SALTED LASSI</b> Lassi is a very popular Indian yogurt drink made by mixing yogurt and water. It's known as Namkeen Lassi	\$6.00
<b>MANGO LASSI</b> Mango lassi is a delicious creamy drink with mango, yogurt, milk, a little sugar, and a sprinkling of cardamom.	\$6.00
<b>MIX RAITA</b> vegetable raita is the perfect accompaniment for an Indian meal. It requires some chopping and mixing, no cooking is needed.	\$6.00

### WRAPS

Main ingredient, Bell Peppers, Onion, Cilantro served with mint & tamarind chutney.	
<b>PANEER TIKKA WRAP</b>	\$17.99
<b>CHICKEN TIKKA WRAP</b>	\$18.99
<b>LAMB WRAP</b>	\$19.99

### BJ's SPECIAL

<b>BJ's SPECIAL CHICKEN</b> Boneless chicken cooked with fresh tomatoes onions, green peppers, and fresh spices.	\$18.99
<b>DHANSAK CHICKEN</b> Dhansak is quite a mild curry with a lovely thick sauce - make thick by the addition of red lentils	\$19.99
<b>CHICKEN LABAABDAR</b> Chicken simmered in onions, ginger, garlic, tomatoes, coriander, with butter tomato gravy	\$17.99

**Please inform your order taker if you want your food to be spicy**





# Main Course

Entrees are served with rice.

## VEG CORNER

**DALMAKHNI** \$16.99

Creamed black lentils cooked with selected herbs and spices.

**YELLOW DAL** \$16.99

Yellow lentils simmered to perfection with aromatic spices and a hint of turmeric

**JEERA ALOO** \$15.50

Boiled potatoes tossed in simple masalas and plenty of coarsely crushed roasted cumin seeds.

**ALOO GOBI** \$17.99

Cauliflower and potatoes sauteed with onions, fresh herbs and spices with special sauce.

**EGGPLANT BHARTHA** \$17.99

Eggplant baked over an open flame, mashed and seasoned with herbs, sauteed onions, green peas and tomatoes.

**CHANA MASALA** \$15.99

Chickpeas cooked over a slow fire blended with spices and tomatoes.

**MALAI KOFTA** \$17.99

Pureed vegetables and cheese kofta served in a butter & korma sauce.

**PALAK PANEER** \$17.99

Authentic spinach based sauce with cheese, onion, tomato, spices with touch of cream.

**MIX VEGETABLE** \$17.99

Seasonal vegetables cooked with potatoes, tomatoes, peas & onion

**SHAHI PANEER** \$17.99

Cubes of mild, homemade Indian cheese cooked in a smooth masala cream sauce.

**PALAK KOFTA** \$17.99

paneer and green peas with mild blend of Indian spices.

**MUTTER PANEER** \$17.99

Cottage cheese and green peas with mild blend of Indian spices.

**PANEER BUTTER MASALA** \$17.99

Seasoned cottage cheese cubes in rich butter masala gravy

**PANEER TIKKA MASALA** \$17.99

Paneer Tikka, Bell Peppers, Onion, Cilantro served with masala gravy.

**COCONUT VEG CURRY** \$17.99

Vegetables simmer in a spiced coconut milk curry, creating a unique flavour combination that's not exactly traditional to either cuisine.

**VEG JALFREZI** \$17.99

Mixed selection of vegetables in dry Indian curry, flavored with chili powder, garlic and black pepper. Served with side

**COCONUT OKRA CURRY** \$17.99

Fresh okra stir simmered in a spiced coconut milk curry

**OKRA CURRY** \$17.99

Fresh okra stir fried with onion, garlic, ginger and Indian spices.

**VEG KORMA** \$17.99

vegetables braised with yogurt, seeds, nuts & onion paste made from fried or boiled onions

**COCONUT SOYA CHAP** \$17.99

Soya chap marinated in a flavorful coconut sauce, blended with aromatic spices, and grilled to perfection for a rich and creamy taste.

## INDO CHINESE

**VEG. FRIED RICE** \$15.99

Rice Tossed with Green Vegetable and indo-chinese seasoning.

**CHICKEN FRIED RICE** \$16.99

Rice Tossed with Green Vegetable, chicken and indo-chinese seasoning.

**SHRIMP FRIED RICE** \$17.99

Rice Tossed with Green Vegetable, chicken and indo-chinese seasoning.

**VEG. HAKKA NOODLES** \$15.99

Tender noodles cooked to perfection and then tossed with crunchy cabbage, sweet carrots, juicy bell peppers, and savory onions.

**CHICKEN HAKKA NOODLES** \$16.99

Tender noodles cooked to perfection and then tossed with crunchy cabbage, sweet carrots, juicy bell peppers, and savory onions with seasoned chicken.

**SHRIMP HAKKA NOODLES** \$17.99

Tender noodles cooked to perfection and then tossed with crunchy cabbage, sweet carrots, juicy bell peppers, and savory onions.

**VEG. MANCHURIAN** \$16.99

Deep fried mixed vegetables dumplings tossed in chinese sauce.

**SPRING ROLL** \$11.99

Rolled thin pancakes filled with vegetables and served with sauce.

Please inform your order taker if you want your food to be spicy



MEDIUM HOT



HOT



VERY HOT



## NON-VEG CORNER

Entrees are served with rice.

### BUTTER SPECIAL

Main ingredient cooked in spices, cream & tomato gravy.

<b>BUTTER CHICKEN</b>	<b>\$17.99</b>
<b>LAMB BUTTER MASALA</b>	<b>\$19.99</b>
<b>BEEF BUTTER MASALA</b>	<b>\$18.99</b>
<b>BUTTER PRAWN</b>	<b>\$19.99</b>

### CURRY SPECIAL

Main ingredient cooked in onions, ginger, garlic, tomatoes, coriander, loves & cumin and other spices

<b>CHICKEN CURRY</b>	<b>\$17.99</b>
<b>LAMB CURRY</b>	<b>\$19.99</b>
<b>BEEF CURRY</b>	<b>\$18.99</b>
<b>PRAWN CURRY</b>	<b>\$19.99</b>

### KORMA SPECIAL

Boneless Lamb, Chicken, Beef cooked in white cashew nut sauce garnished with sliced almonds

<b>LAMB KORMA</b>	<b>\$19.99</b>
<b>BEEF KORMA</b>	<b>\$18.99</b>
<b>CHICKEN KORMA</b>	<b>\$17.99</b>
<b>PRAWN KORMA</b>	<b>\$19.99</b>

### VINDALOO SPECIAL

Main ingredient and potatoes, cooked in a zesty tangy curry sauce.

<b>CHICKEN VINDALOO</b>	<b>\$18.99</b>
<b>LAMB VINDALOO</b>	<b>\$19.99</b>
<b>BEEF VINDALOO</b>	<b>\$18.99</b>
<b>PRAWN VINDALOO</b>	<b>\$19.99</b>
<b>FISH VINDALOO</b>	<b>\$19.99</b>

### JALFREZI SPECIAL

Main ingredient cooked in onion, green pepper & onion based sauce.

<b>CHICKEN JALFREZI</b>	<b>\$17.99</b>
<b>LAMB JALFREZI</b>	<b>\$17.99</b>
<b>BEEF JALFREZI</b>	<b>\$17.99</b>
<b>PRAWN JALFREZI</b>	<b>\$19.99</b>

### GOAN SPECIAL

<b>GOA FISH CURRY</b>	<b>\$19.99</b>
-----------------------	----------------

Fish cooked in onion sauce with fresh ginger and spices.

<b>GOA PRAWN CURRY</b>	<b>\$19.99</b>
------------------------	----------------

Prawns cooked in a unique blend of coconut and hot spices.

### SAAG SPECIAL

Main ingredient with fresh spinach and spices.

<b>CHICKEN SAAG</b>	<b>\$17.99</b>
<b>LAMB SAAG</b>	<b>\$19.99</b>
<b>BEEF SAAG</b>	<b>\$18.99</b>
<b>PRAWN SAAG</b>	<b>\$19.99</b>

### COCONUT SPECIAL

Main ingredient is cooked in a unique blend of coconut and coriander curry

<b>CHICKEN COCONUT</b>	<b>\$17.99</b>
<b>LAMB COCONUT</b>	<b>\$19.99</b>
<b>BEEF COCONUT</b>	<b>\$18.99</b>
<b>PRAWN COCONUT</b>	<b>\$19.99</b>

### ROGAN JOSH SPECIAL

Hot and spicy North Indian dish of main ingredient is cooked in yogurt, onions, and tomato curry.

<b>CHICKEN ROGAN JOSH</b>	<b>\$17.99</b>
<b>LAMB ROGAN JOSH</b>	<b>\$19.99</b>
<b>BEEF ROGAN JOSH</b>	<b>\$18.99</b>
<b>PRAWN ROGAN JOSH</b>	<b>\$19.99</b>

### MASALA SPECIAL

Main ingredient cooked in onion, green pepper & tomato based sauce.

<b>CHICKEN TIKKA MASALA</b>	<b>\$17.99</b>
<b>LAMB TIKKA MASALA</b>	<b>\$19.99</b>
<b>BEEF TIKKA MASALA</b>	<b>\$18.99</b>
<b>PRAWN TIKKA MASALA</b>	<b>\$19.99</b>
<b>FISH TIKKA MASALA</b>	<b>\$19.99</b>

### MADRAS SPECIAL

Main ingredient cooked in spicy hot dried red chilies, mustard seeds, fenugreek seeds, curry leaves, tamarind and coconut

<b>CHICKEN MADRAS</b>	<b>\$17.99</b>
<b>LAMB MADRAS</b>	<b>\$19.99</b>
<b>BEEF MADRAS</b>	<b>\$18.99</b>
<b>PRAWN MADRAS</b>	<b>\$19.99</b>

### MANGO SPECIAL

Main ingredient cooked in onion gravy with fresh ginger and mango chutney.

<b>MANGO CHICKEN</b>	<b>\$17.99</b>
<b>MANGO LAMB</b>	<b>\$19.99</b>
<b>MANGO BEEF</b>	<b>\$18.99</b>
<b>MANGO PRAWN</b>	<b>\$19.99</b>

Please inform your order taker if you want your food to be spicy





Entrees are served with rice.

### TANDOORI GRILL

<b>CHICKEN TIKKA</b>	<b>\$18.99</b>
Succulent pieces of boneless chicken rubbed with Indian herbs and spices and marinated with yogurt.	
<b>MALAI KABAB</b>	<b>\$18.00</b>
Chicken malai tikka is juicy kababs on skewers that will simply melt in your mouth.	
<b>BJ's PANEER TIKKA</b>	<b>\$17.00</b>
Soft chunks of paneer marinated in Tandoori masala and then grilled with bell peppers.	
<b>TANDOORI PRAWN</b>	<b>\$19.99</b>
Fresh jumbo prawns marinated in special homemade spices and herbs.	
<b>TANDOORI CHICKEN</b>	<b>\$18.99</b>
Juicy spring bone-in chicken marinated with yogurt flavorful, fresh ground spices.	
<b>TANDOORI FISH</b>	<b>\$19.99</b>
Fresh fish marinated with yogurt flavorful, fresh ground spices.	

### BREAD SPECIAL

<b>TANDOORI NAAN</b>	<b>\$3.30</b>
Leavened bread baked fresh in our traditional clay oven	
<b>GARLIC NAAN</b>	<b>\$4.50</b>
Leavened bread stuffed with garlic and baked in a tandoor.	
<b>TANDOORI ROTI</b>	<b>\$3.30</b>
Whole wheat bread baked in our clay oven	
<b>LACHA PARANTHA</b>	<b>\$4.99</b>
Layered whole wheat bread with butter and baked in a tandoor.	
<b>ALOO KULCHA</b>	<b>\$6.50</b>
Naan stuffed with potato and mild indian spices	
<b>CHICKEN NAAN</b>	<b>\$8.00</b>
Naan stuffed with chicken & spices. baked in a tandoor.	
<b>COCONUT NAAN</b>	<b>\$7.50</b>
Naan stuffed with minced coconut & spices. baked in a tandoor.	
<b>CHEESE NAAN</b>	<b>\$6.50</b>
Naan stuffed with soft-melted cheese which is crispy from outside and soft from inside.	
<b>CHEESE &amp; GARLIC NAAN</b>	<b>\$6.75</b>
Homemade naan topped with garlic and cheddar cheese. Cheesy, buttery, garlicky naan that you can't stop eating.	
<b>SPINACH &amp; PANEER NAAN</b>	<b>\$7.50</b>
Homemade naan stuffed with paneer and spinach.	
<b>PESHAWARI NAAN</b>	<b>\$7.00</b>
Leavened bread stuffed with coconut, raisins, and cashew nuts	

### RICE SPECIAL

<b>BASMATI RICE MEDIUM</b>	<b>\$5.00</b>
Special aroma home made rice.	
<b>BASMATI RICE LARGE</b>	<b>\$7.00</b>
Special aroma home made rice.	
<b>JEERA RICE</b>	<b>\$7.00</b>
An ancient north Indian dish of Basmati rice cooked with curry leaves, cummin seeds, special spices.	
<b>VEGGIE PULAO</b>	<b>\$9.00</b>
Rice cooked in butter, peas, cashews, raisins and flavour with saffron.	
<b>PEAS PULAO</b>	<b>\$8.00</b>
Rice cooked in butter and peas	
<b>COCONUT RICE</b>	<b>\$9.00</b>
Rice cooked in flavorful coconut milk	

### BIRYANI SPECIAL

Basmati rice cooked with special biryani spices, fresh herbs ginger garlic, yogurt saffron sauteed onions, and saffron - served with raita.

<b>VEG BIRYANI</b>	<b>\$17.99</b>
<b>LAMB BIRYANI</b>	<b>\$19.99</b>
<b>CHICKEN BIRYANI</b>	<b>\$18.99</b>
<b>PRAWN BIRYANI</b>	<b>\$19.99</b>
<b>BEEF BIRYANI</b>	<b>\$18.99</b>

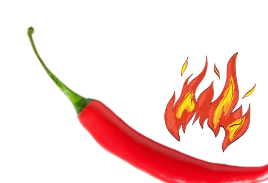
### DESSERT

<b>RASMALAI</b>	<b>\$6.00</b>
Rasmalai consists of flattened balls of chhena soaked in malai (clotted cream) flavoured with cardamom.	
<b>GULAB JAMUN</b>	<b>\$5.00</b>
Gulab jamun is an Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup.	
<b>GULAB JAMUN with ICE CREAM (1 SCOOP)</b>	<b>\$6.99</b>
<b>ICE CREAM (2 scoop)</b>	<b>\$6.00</b>
Either strawberry or mango	

### SIDES

Mint chutney	<b>\$2.00</b>
Termerine chutney	<b>\$2.00</b>
Mango chutney	<b>\$2.00</b>
Pappad	<b>\$2.00</b>

Please inform your order taker if you want your food to be spicy



MEDIUM HOT



HOT



VERY HOT



# Bj's



# INDIAN KITCHEN

### **Thank You for Dining with Us! ❤️**

We sincerely appreciate your order and the trust you've placed in us. It's always a pleasure to serve you, and we hope you enjoyed every bite! Your support encourages us to continue delivering the best quality and service.

We look forward to welcoming you back soon for another amazing experience!  
Have a wonderful day ahead! 😊✨