



## Indian Authentic Cuisine

Welcome to Indian Authentic Cuisine, Canmore's gateway to the vibrant and flavorful world of Indian cuisine. Located in the breathtaking backdrop of the Canadian Rockies, our restaurant combines the warm spirit of Indian hospitality with the charm of mountain life.



Whether you're winding down after a hike, exploring the town, or seeking a cozy spot for a family meal, we offer a wide selection of traditional dishes made with fresh ingredients and authentic spices. From sizzling tandoori platters to rich butter chicken, aromatic biryanis, and vegetarian favorites, every dish is crafted to deliver a true taste of India.

Enjoy a unique dining experience where bold flavors meet serene mountain views. Join us for lunch, dinner, or takeout – and let us bring a little spice to your adventure in the Rockies.

Contact us : 4036783365  
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[www.indianauthenticcuisine.ca](http://www.indianauthenticcuisine.ca)  
[dine@indianauthenticcuisine.ca](mailto:dine@indianauthenticcuisine.ca)

## BREAKFAST (WEEKEND ONLY 11:AM 1PM)

### CHOLE BHATURE

Cheak pea curry served with two deep-fried Bhatara

\$18

### PURI BHAJI

Patoto curry served with four puri

\$18

### PARATHA (ALOO OR PANEER)

Tandoori paratha with your choice of stuffing served with raita and pickle

\$12

### RAVA DOSA

Samolina crepes served with coconut chutney

\$17

### VADA PAV OR SAMOSA PAV

Potato fritters served with two pav

\$14

### EGG OMELETTE OR BHURJI

Your style of egg served with two pav

\$18

### MISAL PAV

Sprouts curry served with two pav

\$21

### PAKORA PLATTER

Mix of onion Bhajiya, veg pakora, samosa, and aloo bonda.

\$21

### DRINKS \$ 5.99

MASALA CHAI

COFFEE

LASSI

CHAAS

NIMBU PANI



If you have any allergies, please let us know upon ordering. however there is always a chance of cross contamination.

## SOUPS AND SALAD

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### INDIAN GREEN SALAD

Tomato, cucumber, onion,

\$ 10.99

### SIRKE WALE PYAAZ

fermented onion

\$8.99

### CHEAKPEA SALAD

Boiled white cheakpeas, tossed in onion cucumber tomato and chaat masala

\$ 14.99

### VEG MANCHOW SOUP

perfect blend of chilli and soya sauce.

\$10.99

### CHICKEN SOUP

spicy chicken soup

\$14.99

### LENTIL SOUP

masur lentil, with touch of turmeric and salt

\$10.99



## HANDHELDS

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### CHICKEN KATHI ROLL/WRAPS

onion, pepper, cabbage, chicken wrap in tortillia

\$ 14.99

### EGG FRANKIE ROLL/WRAP

onion, pepper, cabbage, and fried egg wrap in a tortillia

\$18.99

### PANEER KATHI ROLL/WRAP

onion, pepper, cabbage, and paneer wrap in a tortillia

\$ 14.99

### VEG FRANKIE ROLL/WRAP

onion, pepper, cabbage, potato base wrap i

\$14.99

### CHICKEN TIKKA BURGER

marinated chicken tikka, onion, tomato, lettuce. served with fries

\$14.99



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If you have any allergies or intolerances, please let us know upon ordering.

## APPETIZER

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### VEG PLATTER

mix of veg samosa, Onion bhajiya, Aloo Tikki

\$18.99

### SAMOSA

crunchy puff pastry stuff with potato, served with mint and tamarind chutney

\$10.99



### ONION BHAJIYA

Deep fried Thin sliced onion dip in cheak pea batter,

\$10.99

### PANEER PAKORA

Deep fried Paneer chunks in cheakpeas batter

\$14.99

### ALOO TIKKI CHAAT

Deep fried Mashed potato served with mint and tamarind chutney

\$10.99



### FRIED CHILLI MUSHROOM

Deeply fried mushroom saute with chilli sauce

\$19

### PAPDI CHAAT

crispy puff pastry, served with sweet tamarind and yogurt chutney

\$16.99

### TIME PASS (PAPAD AND CHUTNEY)

five piece of papad served with mint and tamarind chutney

\$8.99



### PANI PURI

five piece of puri, stuff with mashed potato served with mint and tamarind water

\$11.99

### DAHI PURI

five piece of puri stuff with mashed potato served with sweet yogurt and tamarind chutney

\$11.99



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Please follow us on Instagram and get a free dessert

## NON VEG APPETIZER

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### SHRIMP PAKORA

Crispy shrimp coated in a flavorful spiced batter—perfectly crunchy and packed with bold flavors!"

\$16.99

### FISH PAKORA

Crispy Basa fish coated in a flavorful spiced batter—perfectly crunchy and packed with bold flavors!"

\$15.99

### CHICKEN PAKORA

Crispy Chicken coated in a flavorful spiced batter—perfectly crunchy and packed with bold flavors!"

\$14.99

### CHICKEN FRY

Succulent pieces of chicken marinated in aromatic spices and fried to crispy perfection.

\$17.99

### KERALA FISH FRY

Succulent pieces of fish marinated in aromatic spices and fried to crispy perfection!"

\$18.99

### SHRIMP MASALA FRY

Succulent pieces of Shrimp marinated in aromatic spices and fried to crispy perfection!"

\$19.99

### CHICKEN 65

Spicy, crispy, and tangy—Chicken 65 is a bold, flavor packed snack that's impossible to resist

\$19.99

### MIX NON VEG PLATTER

Mix of chicken, fish, and shrimp pakora.

\$21.99



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Please Place your order at once for faster service .



## VEGETARIAN



### **ALOO GOBI (GF,NF,DF)**

A comforting, aromatic dish of tender potatoes and cauliflower cooked in a blend of spices for a perfect vegetarian delight!

\$16.99

### **BAIGAN KA BHARTA (GF,NF,DF)**

Smoky, mashed eggplant cooked with spices and herbs, creating a rich and flavorful Baigan Bharta that's perfect with roti or rice!"

\$16.99

### **BHINDI MASALA (GF,NF,DF)**

Okra tossed with tomato, onion and Indian spices.

\$16.99

### **MUSHROOM MUTTER (GF,NF)**

Mushroom and green peas cooked with tomato onion gravy

\$16.99

### **PANEER TAWA MASALA (GF,NF)**

Chef Special, cottage cheese, onion, pepper tossed with three different gravy

\$17.99

### **PALAK PANEER (GF,NF)**

Spinach gravy cooked with ginger garlic and fennel seed.

\$17.99

### **SHAHI PANEER (GF,NF)**

A wildly popular dish from lucknow , a rich and creamy mild dish.

\$17.99

### **VEG KORMA (GF,NF)**

Rich and creamy gravy cooked with different vegetables

\$17.99

### **DAAL TADKA (GF,NF,DF)**

Red lentils cooked with cumin seeds and garlic.

\$16.99

### **DAAL MAKHANI (GF,NF)**

Black lentils, kidney beans, cheakpea lentils cooked for three hours, a very rich and creamy dish.

\$16.99

### **ALOO MUTTER (GF,DF,NF)**

**classic home style curry**

\$15.99

### **VEG MADRAS (GF,DF,NF)**

Tomato, onion, coconut milk , curry leaves and mustard seed cooked with mix vegetables.

\$16.99



Note: GF - Gluten free, NF- Nut free, DF-Dairyfree

## CHICKEN

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### BUTTER CHICKEN (GF,NF)

A rich and creamy wildly famous dish of the world

\$19.99

### CHICKEN TIKKA MASALA (GF,NF)

A blend of three different sauce

\$18.99

### CHICKEN KORMA (GF,NF)

A Rich creamy mughlai dish

\$18.99

### CHICKEN KEEMA MASALA (GF,NF)

Mincined chicken curry

\$18.99

### CHICKEN VINDALOO (GF,NF,DF)

Goan Tangy chicken curry cooked in tomato onion gravy with mustard seeds

\$18.99

### CHICKEN MADRAS CURRY (GF,NF,DF)

Coconut chicken curry cooked with mustard, ginger, garlic and other spices

\$18.99

### CHICKEN SAAGWALA (GF,NF)

Spinach chicken curry cooked with ginger, garlic and fennel.

\$18.99

### CHICKEN RAJASTHANI (GF,NF)

Homely style chicken curry, in tomato and onion gravy

\$18.99

### CHICKEN KADAI (GF,NF)

A wildly popular dish from punjab, cooked with onion pepper and whole spices

\$18.99

### MANGO CHICKEN (GF,NF)

Sweet and tangy, creamy mango curry.

\$18.99

### MUGHLAI EGG CURRY (GF,NF)

A Rich and creamy scrambled egg curry, cooked with tomato, onion gravy

\$15.99



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while we love animals, but we ask pets to remain outside.  
service animals are welcome



## LAMB SPECIALS

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**LAMB ROGANJOSH (GF,NF,DF)**  
kashmiri style curry cooked in onion tomato and indian herb and spices

\$22.99

**LAMB KADAI (GF,NF,DF)**  
Punjabi style curry cooked with onion and capsicum

\$22.99

**LAMB MADRAS (GF,NF,DF)**  
Chennai style curry cooked with mustard seeds and leafs

\$22.99

**LAMB VINDALOO (GF,NF,DF)**  
Well know goan spicy curry with potatos

\$22.99

**LAMB KORMA (GF,NF)**  
A mugal era dish, full of flavour and richness

\$22.99

**LAMB MASALA CURRY (GF,NF)**  
Blend of korma, makhani & curry..sauce blend with full of flavour

\$22.99

**LAMB SAAG (GF,NF,DF)**  
Spinach curry with tender lamb.

\$22.99



## IAC SPECIALS

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**GOAT CURRY (GF,NF,DF)**  
Traditional home made curry

\$24.99

**HADI WALA CHICKEN (GF,NF)**  
Perfect blend of black pepper & curry

\$23.99

**PANEER JALFREZI (GF,NF)**  
punjabi style goat curry

\$22.99



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for the safety and enjoyment of all our guest we do not permit outside food and beverage in the restaurant, except baby food and or specific dietary requirement

## SEA FOOD DELIGHT

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- SHRIMP OR FISH MASALA CURRY (GF,NF)** \$22.99  
A mix of three different sauce, cooked with your choice of protein
- SHRIMP OR FISH VINDALOO (GF,NF,DF)** \$22.99  
A goan spicy and tangy dish cooked with your choice of protein
- SHRIMP OR FISH MADRAS CURRY (GF,NF,DF)** \$22.99  
Coconut curry cooked with your choice of protein
- SHRIMP OR FISH MANGO CURRY (GF,NF)** \$22.99  
A mild sweet and tangy curry cooked with your choice of your protein



## TANDOOR KE ANGAR (GF,NF)

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- CHICKEN KEBAB** \$21.99  
Choose between toppings, butter or garlic; good for 1-2 people
- TANDOORI CHICKEN** \$20.99  
Slow cooked Marinated Chicken leg and thigh in tandoor
- AMRITSARI FISH TIKKA** \$23.99  
Marinated roasted fish cooked in clay oven.
- TANDOORI PRAWNS** \$23.99  
Perfect dry fruits, served with nuts
- TANDOORI CHICKEN TIKKA** \$20.99  
Chicken marinated in ginger garlic paste, sour cream, yogurt and kashmiri chillis cooked in clay oven
- ZAFRANI TIKKA** \$20.99  
Marinated chicken in turmeric, ginger, garlic paste, yogurt cooked in clay oven.



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we ask all our guest to treat our staff and fellow dinner with respect and courtesy any disruptive or disrespectful behaviour may result in being asked to leave

## PAN FRIED BIRYANI

A ONE POT AROMATIC RICE CURRY DISH COOKED TOGETHER WITH PROTEIN OF YOUR CHOICE WITH INDIAN HERB AND SPICES BIRYANI SERVED WITH RAITA,PICKELS

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CHICKEN BRIYANI	\$20.99
LAMB BRIYANI	\$22.99
GOAT BIRYANI	\$24.99
VEG BRIYANI	\$19.99
SHRIMP BRIYANI	\$22.99

## NAAN BASKET

## RICE BOWLS

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NAAN	\$3.99	BASMATI RICE	\$5.99
GARLIC NAAN	\$5.99	COCONUT RICE	\$7.99
ONION NAAN	\$9.99	MUSHROOM RICE	\$10.99
PANEER NAAN	\$9.99	PEAS PILAF	\$7.99
ALOO NAAN	\$9.99	VEG PILAF	\$7.99
COCONUT NAAN	\$10.99	JEERA RICE	\$7.99

## KHUCH MEETHA HO JAYE!! ( DESSERTS)

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GULAB JAMUN WITH ICECREAM OR RABDI	\$12.99
CHOCOLATE BROWNIE WITH ICECREAM	\$14.99
RASMALAI	\$10.99
GEVAR WITH RABDI	\$16.99



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15% GRATUTIY WILL BE ADDED  
ON TABLE OF 5 AND ABOVE

## CHINESE DABBA

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### CHILLI (GRAVY)

Chilli Chicken is a popular Indo-Chinese dish that combines the bold flavors of Indian spices with Chinese cooking techniques.

CHICKEN \$21.99

GOBI \$20.99



### VEG MANCHURIAN (GRAVY) \$23.99

Manchurian is another popular Indo-Chinese dish that's savory, tangy, and slightly spicy.

### CHICKEN SCHEZWAN OR GOBI (DRY ONLY) \$21.99

a popular Indo-Chinese dish that's savory, tangy, and slightly spicy.



### FRIED RICE

Fried Rice is a classic and versatile dish. It's a delicious combination of rice, vegetables, and protein

VEG \$20.99

EGG \$21.99

CHICKEN \$21.99

### SCHEZWAN FRIED RICE

schezwan Fried Rice is a spicy dish. It's a delicious combination of rice, vegetables, and protein

VEG \$20.99

EGG \$21.99

CHICKEN \$21.99

### HAKKA NOODLES

Hakka Noodles is one of the most loved Indo-Chinese street-style dishes – super flavorful, slightly spicy, and loaded with colorful veggies, stir-fry tossed in soy sauce, garlic, chili, and vinegar, giving it that signature "wok hei" smoky flavor.

VEG \$18.99

EGG \$19.99

CHICKEN \$19.99



We highly recommend making a reservation, especially during peak hours and weekends. Walk-ins are always welcome, but availability is not guaranteed.

## DRINKS MENU

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### BEERS 335ML \$8.99

KINGFISHER  
TAJMAHAL  
CORONA  
ALEXENDRA KEITH  
CANADAIN MOLSON  
HEINEKEN



LOCALLY MADE  
BIG ROCK  
TRADITIONAL ALE  
CANMORE BREWING TENPEAKS  
SHEEPDOG LONG  
TRAVEL PALE ALE

### WINE 6OZ \$7 BOTTLE \$29.99

#### RED WINE

MERLOT  
MALBEC  
PINOT NOIR

#### WHITE WINE

CHARDONAY  
SAUVIGNON BLANC  
PINOT GRIOGIO

#### ROSE

PROSECCO ( BOTTLE \$55)

### HOUSE SPRITS \$6.75 1OZ 10.99 2OZ

VODKA, RUM, GIN, WHISKY

### COCKTAILS 1OZ

MOSCOW MULE \$ 10.99  
TANGY AAM PANNA \$10.99  
CEASER \$10.99  
MANGO CHILLI \$10.99  
DIRTY LASSI \$ 10.99



### NON ALCOHOLIC

MANGO LASSI \$8.99  
SWEET LASSI \$7.99  
SALT LASSI \$7.99  
ROSE LASSI \$7.99  
STRAWBERRY LASSI \$8.99

CHOCOLATE MILK SHAKE \$12.99  
STRAWBERRY MILK SHAKE \$12.99  
MANGO MILK SHAKE \$12.99

CHOCOLATE MILK \$5.99  
ROSE MILK \$7.99  
BADAM MILK \$8.99

MANGO JUICE \$5.99  
APPLE JUICE \$5.99

COKE, DIET COKE, GINGER ALE,  
THUMBS UP, LIMCA, FANTA,  
GINGER BEER \$4.99

NON ALCOHOLIC BEER \$7.99



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PLEASE DRINK RESPONSIBLY