

Kamasutra Restaurant & Wine Bar

1522 Bayview Ave
416.489.4899

Winterlicious Menu

\$15 Lunch plus taxes and gratuity

Vegetable Samosas (*vegetarian*)

Traditional fried pastries filled with potatoes, green peas & cumin seeds served with tamarind chutney
or

Curried Cauliflower Soup (*vegetarian*)

Puree of cauliflower prepared in a medium spiced vegetable broth
or

Coconut Calamari Pakoras

Calamari rings prepared with mustard seeds & curry leaves in a deep fried coconut breaded crust



Butter Chicken

Tender chicken cubes prepared with light cream, tomato & fenugreek
or

Chicken Tikka Masala

Roasted Chicken Tikka prepared in a masala sauce with freshly chopped onions, green & red peppers
or

Lamb Hot Pot

Boneless lamb prepared with a sauce of mild spices, ginger, garlic & worcestershire sauce
or

Lamb Saffron Curry

Spring tender lamb prepared in a saffron curry sauce
or

Lamb Vindaloo

Tender Lamb in a popular Goan style pickle curry, hot & sour combination with select Goan spices
or

Veal Korma

Tender veal prepared in a rich and creamy sauce with ground almonds & cashews
or

Veal Shakuti

Tender veal in a rich and creamy sauce with a cool coconut flavor
or

Palak Paneer (*vegetarian*)

Creamy baby spinach sautéed and braised with home made Indian cottage cheese
or

Chana Masala (*vegetarian*)

Curried chick peas prepared with garlic and onions
or

Daal Makhani (*vegetarian*)

A velvety smooth combination of whole black lentils, spices and butter

(all main course entrees served with Tandoori Naan bread, Saffron Basmati Rice & chef's special salad)



Gulab Jamun (*vegetarian*)

Soft Indian cheese, deep fried and soaked in a sweet cardamom flavored syrup, served warm

or
Carrot Halwa (*vegetarian*)
Sweetened grated carrots prepared with sliced almonds, cashew nuts & cardamom
or
Kulfi (*vegetarian*)
A delicious traditional homemade ice cream. Choice of mango or pistachio
or
Kheer (*vegetarian*)
Traditional Indian style rice pudding garnished with pistachio

**\$25 Dinner
plus taxes and gratuity**

Spinach Aloo Tikki (*vegetarian*)
Potato patty stuffed with spinach, deep fried, served with mint & tamarind chutney
or
Crispy Indian Vegetable Rolls (*vegetarian*)
Mixed vegetable rolls, deep fried & served with chef's special coriander chili sauce
or
Kerala Crispy Chicken
Tender chicken prepared south Indian-style with mustard seeds & curry leaves in a crispy breaded crust, lightly fried until golden, served with a mango mint sauce
or
Coconut Shrimp
Shrimp prepared with mustard seeds & curry leaves in a coconut breaded crust, fried until golden, served with pina colada sauce



Mushroom Grilled Chicken
Grilled chicken breast with chef's special mushroom sauce
or
Coconut Chicken Malabar
Grilled chicken breast with chef's special coconut malabar sauce
or
Lamb Shank Curry
Spring lamb shank prepared in authentic curry sauce
or
Chicken Tikka Masala
Now a British national dish, chicken tikka added in masala sauce with onions, green & red peppers
or
Butter Chicken
Tender Chicken cubes prepared with light cream, tomato & fenugreek
or
Lamb Rogan Josh
Tender lamb simmered in a base of sautéed onions, cumin, ginger & pepper with fresh ground tomatoes
or
Lamb Vindaloo
Tender Lamb in a popular Goan style pickle curry, hot & sour combination with select Goan spices
or
Veal Shakuti
Tender veal in a rich and creamy sauce with a cool coconut flavor
or
Paneer Pasanda (*vegetarian*)
Home – made Indian cottage cheese prepared in garlic, ginger, turmeric, mint & garam masala
or

Palak Paneer (*vegetarian*)

A creamy baby spinach sautéed and braised with home made Indian cottage cheese

or

Mixed Vegetable Curry (*vegetarian*)

A variety of fresh vegetables prepared in a curry sauce, sprinkled with coconut

or

Daal Makhani (*vegetarian*)

A velvety smooth combination of whole black lentils spices and butter

or

Chana Masala (*vegetarian*)

Curried chick peas prepared with garlic and onions

(all main course entrees served with Tandoori Naan bread, Saffron Basmati Rice & chef's special salad)



Ras Malai (*vegetarian*)

Cream Cheese flat cakes soaked in sweet milk syrup garnished with pistachio

or

Carrot Halwa (*vegetarian*)

Sweetened grated carrots prepared with sliced almonds, cashew nuts & cardamom, served with ice cream

or

Coconut Caramel Pie (*vegetarian*)

Made in house with caramel, shredded coconut, whipped cream & pecans

or

Kheer (*vegetarian*)

Traditional Indian style rice pudding garnished with pistachio