

❖ SWAAGAT ❖



❖ FOOD MENU ❖

THE REAL TASTE OF INDIA



A DREAM WOVEN WITH PASSION AND PURPOSE



The story of Swaagat begins with Raman Sangwan, the visionary behind this journey. In 2021, driven by ambition and a strong belief in his vision, Raman set out to create a place where authentic flavors and heartfelt hospitality could shine. His dream began with a vision for Niagara Falls, and today, we proudly have a location there, along with this new home in downtown Toronto. With the success of these locations, we are excited to expand and bring Swaagat to new communities through franchising, sharing the love for great food and unforgettable experiences.

At Swaagat, every flavor tells a story, and every milestone is built on love and dedication. Our journey is also shaped by Chef Sanjay Dutt Bhatt, who opened Swaagat not just as a restaurant but as a home for authentic cuisine. More than a chef, he is the heart of our kitchen, bringing passion and expertise to every dish. His love for food is only matched by his love for his daughter, Diggu, who inspired the Diggu Cheese Platter and Diggu Fries—special dishes created straight from a father's heart.

At Swaagat, we don't just serve food—we share our journey and our passion with you. Welcome to our story.

 **WELCOME TO SWAAGAT** 



SOUP

Tomato Dhaniya Shorba | \$8

Tomato Dhaniya Shorba is a flavorful, tangy soup made with fresh tomatoes, aromatic coriander, and a blend of spices

Chicken Soup | \$11

Chicken soup is a savory, broth-based soup with tender chicken, vegetables, and a hint of Asian spices and herbs

SALAD

Swaagat Special Salad | \$11

A refreshing and vibrant salad featuring crisp cucumbers, juicy tomatoes, and zesty onions. tossed with briny olives and creamy feta cheese

VEG APPETIZER

Ragada Chaat | \$12

A vibrant flavorful street food usually served with green peas, crispy puris, and blend of spices with tangy chutneys

Paani Puri | \$9.99

A popular Indian snack consisting of crispy puris filled with sweet and spicy water and a mix of potatoes and chickpeas

Malai Paneer Tikka | \$19

Rich and creamy dish made from marinating paneer cubes, grilled to perfection with a blend of aromatic spices and yogurt

Mix Veg Pakora | \$11.99

Mix Veg Pakora is crispy, deep-fried snack made from variety of chopped vegetables

—◆◆— **Cocktail Samosa | \$11** —◆◆—

A bite-sized version typically filled with spiced potatoes and peas, wrapped in crisp, golden pastry

—◆◆— **Ajwaini Paneer Tikka | \$18** —◆◆—

A mix of yogurt, spices, and carom seeds, giving them a tangy, aromatic taste served with pineapple

—◆◆— **Aloo Tikki | \$11** —◆◆—

Crispy golden fried patty made from spiced mashed potatoes, often served with chutneys as a popular street food dish

—◆◆— **Katori Chaat | \$13** —◆◆—

A delightful featuring crispy, bowl-shaped puris filled with a mix of spiced potatoes, chickpeas, and tangy chutneys

—◆◆— **Hara Bhara Kabab | \$18** —◆◆—

Flavorful patty made from blended spinach, lentils and spices, served with a perfect balance of taste

—◆◆— **Double Floor Cheesy
Mushroom | \$20** —◆◆—

A savoury stuffed mushrooms layered with melted cheese and caramelized onions, offering a rich and indulgent bite

—◆◆— **Afghan Di Malai Chaap | \$17** —◆◆—

Tender marinated soy chaap dish, cooked in a creamy, aromatic sauce with rich spices, delivering a melt-in-your-mouth experience

—◆◆— **Potato Cashew Cutlet | \$19** —◆◆—

Crunchy, flavorful patty made from mashed potatoes, cashew nuts, and spices offering a perfect blend of textures and taste



NON - VEG
APPETIZER

Galafi Seekh Kabab | \$19

A juicy, aromatic kabab made from minced chicken, finely spiced and grilled on skewers, offering a smoky and tender bite

Royal Tandoori Murgh | \$21

Smoky, charred chicken marinated in a blend of yogurt and spices, cooked to perfection in a traditional clay tandoor oven

Shahi Tikka Murgh | \$21

Flavorful, marinated boneless chicken grilled to perfection, bursting with smoky, and tangy notes

Murgh Malai Tikka | \$22

A rich, creamy blend of cheese, spices, and herbs, then grilled to a smoky taste bud

Chicken Uttarakhandi | \$21

A vibrant, flavorful dish made with chicken marinated in a fresh green paste of herbs, mint, and spices, then grilled to a smoky finish

Lahori Fish Pakora | \$22

Crispy golden brown deep-fried fish coated in a spiced chickpea flour batter, inspired by the bold flavors of Lahore

Tandoori Lamb Chop | \$29

Marinated lamb chops are cooked in a tandoor, infused with smoky spices and a charred, aromatic finish

Royal Tandoori Lobster | \$45

A luxurious seafood dish where tender lobster is marinated in a blend of spices and yogurt, then grilled to a smoky, flavorful finish

VEGETARIAN MAIN COURSE

Kadhai Paneer | \$21

A classic North Indian delicacy featuring tender paneer cubes cooked in a rich, tangy, aromatic gravy made with tomatoes, bell peppers, and a blend of freshly ground spices

Best paired with- Garlic naan

Shahi Paneer | \$21

A royal delight from the Mughlai kitchen, this rich and creamy dish features soft paneer cubes gently simmered in a luxurious cashew and tomato-based gravy, infused with aromatic spices and a hint of saffron

Best paired with - Butter naan

Daal-E-Swaagat | \$23

A chef's special daal which is a slow-cooked blend of black gram, simmered for hours in a buttery tomato-based gravy. Infused with hand ground spices crushed in traditional mortar and pestle and finished with a touch of cream

Best paired with - Laccha Paratha

Daal Tadka | \$19

A comforting homestyle staple, Daal Tadka is made with slow-cooked lentil, tempered with a fragrant blend of ghee, cumin, garlic, and whole spices. Finished with a sizzling infusion of golden-brown onions and red chilies

Best paired with - Jeera rice

Lahsuni Palak Paneer | \$21

A delectable fusion of earthy spinach and soft paneer, elevated with the bold, aromatic essence of roasted garlic. This vibrant dish is cooked with hand-ground spices, creating a rich and flavorful gravy

Best paired with - Misi Roti

Malai Kofta | \$23

A rich Mughlai delicacy, Malai Kofta features soft, melt-in-your-mouth dumplings made from a delicate blend of paneer and vegetables, gently fried to golden perfection.

These heavenly koftas are immersed in a creamy, spiced, white gravy, creating a rich and flavourful dish

Best paired with - Butter Roti

—◆◆— **Stuffed Dum Aloo | \$21** —◆◆—

A mouthwatering classic from Kashmir, Stuffed Dum Aloo features tender potato stuffed with a flavorful mixture of spiced nuts, raisins, and herbs. These golden, stuffed potatoes are slow cooked

—◆◆— **Paneer Butter Masala | \$21** —◆◆—

A beloved North Indian classic, Paneer Butter Masala features soft, succulent cubes of paneer bathed in a rich, creamy tomato gravy. Infused with a delicate blend of spices and finished with a dollop of butter
Best paired with - Butter Naan

—◆◆— **Pindi Chole | \$18** —◆◆—

A robust and flavorful dish from the heart of Punjab, Pindi Chole features hearty chickpeas slow cooked in a fragrant, spiced gravy made with a special blend of roasted spices and herbs
Best paired with - Tandoori Butter Roti

—◆◆— **Adraki Aloo Gob | \$18** —◆◆—

A vibrant and aromatic dish, Adraki Aloo Gobi combines tender potatoes and cauliflower, cooked to perfection with a generous amount of fresh, fragrant ginger
Best paired with - Butter Naan

—◆◆— **Bhindi Masala | \$18** —◆◆—

This simple yet delicious dish features tender, crisp okra stir-fried with a blend of aromatic spices. The subtle sweetness of the okra perfectly complements the tangy and savory flavors of the spices
Best paired with - Tawa Roti

—◆◆— **Methi Malai Matar | \$21** —◆◆—

This delightful North Indian delicacy features fresh fenugreek leaves cooked with tender green peas in a rich, creamy gravy. The slight bitterness of fenugreek beautifully balances the sweetness of peas, while fresh cream adds a velvety touch
Best paired with - Butter Naan

—◆◆— **Hyderabadi Nizami Handi | \$21** —◆◆—

Hyderabadi Nizami Handi is a rich, aromatic, and indulgent dish traditionally cooked in a Handi. Slow cooked vegetables simmered in a flavourful, spiced gravy, often made with yogurt cream and variety of aromatic spices



NON VEGETARIAN MAIN COURSE

—◆◆— Vilayati Chicken Curry | \$23 —◆◆—

A timeless classic, our Chicken Curry features tender, succulent pieces of chicken slow-cooked in a brothy gravy of tomatoes, onions, and a blend of hand-ground spices

Best paired with - Steamed Basmati Rice

—◆◆— Lamb Curry | \$25 —◆◆—

This aromatic dish features tender, slow-cooked lamb simmered in a flavorful, spiced broth made with tomatoes, onions, and a fragrant blend of hand-ground spices

Best paired with - Steamed Basmati Rice

—◆◆— Chicken Tikka Masala | \$23 —◆◆—

A world-famous Indian delicacy, Chicken Tikka Masala features tender, char-grilled chicken pieces simmered in a fiery tomato-based gravy infused with aromatic spices

Best paired with - Garlic Naan

—◆◆— Chicken Vindaloo | \$23 —◆◆—

A fiery and flavorful Goan delicacy, Chicken Vindaloo features tender chicken cooked in a bold, tangy, and spicy curry infused with vinegar, garlic, potato and a blend of aromatic spices

—◆◆— Swaagat Special Butter Chicken | \$26 —◆◆—

This robust and zesty Chicken gravy boasts succulent chicken simmered in a smoky, tangy, and spicy curry infused with green chillies, garlic, and a medley of fragrant spices

Best paired with - Fire Naan

—◆◆— Butter Chicken | \$23 —◆◆—

A Butter Chicken features tender, tandoor-grilled chicken simmered in a luscious, creamy tomato gravy infused with aromatic spices and finished with a touch of butter

Best paired with - Garlic Naan

—◆◆— Lamb Vindaloo | \$25 —◆◆—

A fiery and flavorful Goan delicacy, Lamb Vindaloo features tender lamb cooked in a bold, tangy, and spicy curry infused with vinegar, garlic, potato and a blend of aromatic spices

Best paired with - Jeera Rice

—◆◆— **Pahari Kadhahi Chicken | \$23** —◆◆—

A flavorful and aromatic dish, Kadhahi Chicken features tender pieces of chicken cooked in a spicy, tangy gravy with bell peppers, tomatoes, and a blend of freshly ground spices

Best paired with - Plain Rice

—◆◆— **Chicken Korma | \$23** —◆◆—

A rich and indulgent Mughlai delicacy, Chicken Korma features tender chicken simmered in a creamy, aromatic gravy made with yogurt, cashews, and a fragrant blend of spices

Best paired with - Laccha Paratha

—◆◆— **Fish Goan Curry | \$24** —◆◆—

Fish Goan curry is a delicious, tangy, and spicy seafood dish. It features fish simmered in a flavourful coconut and tamarind based gravy

Best paired with - Plain Rice

—◆◆— **Kadhahi Lamb | \$25** —◆◆—

This flavorful lamb dish features tender pieces of lamb cooked in a spicy, tangy gravy with bell peppers, tomatoes, and a blend of freshly ground spices

Best paired with - Garlic Naan

—◆◆— **RICE DISHES** —◆◆—

—◆◆— **Vegetable Parda Biryani | \$23** —◆◆—

A royal, fragrant rice dish, Vegetable Parda Biryani features a medley of seasonal vegetables and aromatic basmati rice, layered and cooked to perfection under a golden, flaky pastry crust

—◆◆— **Chicken biryani | \$24** —◆◆—

A timeless classic, Chicken Biryani features blend of slow cooked tender pieces of chicken with fragrant basmati rice, infused with spices, saffron, and fresh herbs

—◆◆— **Lamb Biryani | \$25** —◆◆—

A luxurious and aromatic dish, Lamb Biryani features tender, succulent pieces of lamb slow cooked with fragrant basmati rice, infused with a blend of rich spices, saffron and fresh herbs

—◆◆— **Jeera Peas Rice | \$8** —◆◆—

This fragrant and flavorful rice dish features fluffy basmati rice infused with the warm, earthy aroma of cumin seeds (jeera) and the sweetness of tender green peas

BREADS

—◇◇—	Tandoori Roti	\$8	—◇◇—
—◇◇—	Butter Naan	\$4	—◇◇—
—◇◇—	Garlic Naan	\$5	—◇◇—
—◇◇—	Misi Roti	\$5	—◇◇—
—◇◇—	Laccha Paratha	\$5	—◇◇—
—◇◇—	Pudina Paratha	\$5	—◇◇—
—◇◇—	Fire Naan	\$5	—◇◇—
—◇◇—	Cheese Chilly Kulcha	\$9	—◇◇—

BAR BITES

Masala Papad | \$8

A crispy, golden delight, Masala Papad features thin, crispy papads topped with a flavorful mix of finely chopped onions, tomatoes, coriander, and a dash of tangy spices

Chana Masala Papad | \$9

A crispy bowl made of papad stuffed with zesty and tangy mix of chickpeas, tomatoes, onions, lime juice and spices

Peanut Masala | \$11

A crunchy, zesty, and flavorful snack, Peanut Masala features roasted peanuts tossed with finely chopped onions, tomatoes, green chilies, and fresh coriander

Aachari Chicken Tikka | \$18

Aachari Chicken Tikka features succulent chicken pieces marinated in a vibrant blend of pickling spices, yogurt, and aromatic herbs. Grilled to perfection in a tandoor to deliver a perfect balance of smoky, spicy, and tangy flavors

Chicken Popcorn | \$12

Crispy, golden, and bite-sized delights, our Chicken Popcorn features tender, juicy chicken pieces coated in a perfectly seasoned, crunchy batter

KIDS MENU

Diggu Cheese Poppers | \$9

This crunchy and gooey appetizer features bite-sized delights filled with oozing, melted cheese, coated in a crispy golden batter

Diggu Fries | \$7

Crispy, golden fries tossed in a zesty, smoky home made spice seasoning, offering a perfect balance of heat and flavor

DESSERT MENU

Shahi Gulab Falooda | \$15

A royal delight of silky rose-infused falooda, layered with basil seeds, vermicelli, fruits and topped with rich vanilla ice cream, garnished with almonds and pistachios

Rasmalai Cloud Cake | \$15

Light and creamy cake infused with the richness of rasmalai.

5 Royal Saffron Jamun | \$14

A buttery tart cup filled with velvety vanilla custard, crowned with soft, syrup-soaked gulab jamun — the perfect East-meets-West dessert.

Pistachio tiramisu | \$15

Layers of cardamom milk-soaked ladyfingers and creamy pistachio mascarpone, topped with a sprinkle of roasted pistachios for a delicate crunch

Malai fruit medley | \$14

A luscious blend of seasonal fruits folded into lightly sweetened cream, a timeless Indian dessert with a touch of elegance

36 KING STREET EAST, TORONTO