



# LUCKY'S

Indian À-La Carte

PH.: 306-952-0049

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Fine Dine  
Take Out  
Sweets  
Catering



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## APPETIZER

### NON - VEG .

- **AMRITSARI FISH** 15  
(Deep Fried Basa Fish chunks marinated with ginger garlic paste, Indian herbs, battered in chickpea flour)
- **BUTTER CHICKEN SAMOSA** 7  
(2 Pcs. Butter Chicken Samosas served with Tamarind sauce)
- **CHICKEN LOLLIPOP (6Pcs)** 16  
(Indo Chinese styled fried chicken blended with Indian spices and tossed in special Chinese sauce)
- **CHICKEN TACOS (3Pcs)** 15  
(Naan bread tacos filled with Tandoori Chicken, veggies & served with special sauce)

### VEGETARIAN

- **VEG. PAKORA** 11  
(Onion, potato, spinach, cauliflower mixed with ginger garlic and herbs battered in chickpea flour served with tamarind sauce)
- **PANEER PAKORA** 15  
(Cubes of Paneer (cottage cheese) battered in chickpea flour served with tamarind sauce)
- **GOBI PAKORA (CAULIFLOWER)** 14  
(Pieces of fresh cauliflower battered in chickpea flour served with tamarind sauce)
- **HARA BHARA KEBAB** 14  
(Patties made with spinach, potatoes and green peas served with tamarind sauce)
- **MASALA PAPAD** 5  
(Fried Papad garnished with chopped onions, tomatoes, and coriander)
- **VEGGIE SAMOSA (2Pcs)** 6  
(Veggie Patty (samosa) served with Tamarind sauce)
- **PANEER SAMOSA (2Pcs)** 7  
(Paneer Patty (samosa) served with Tamarind sauce)
- **PANEER SLIDERS (2 Pcs)** 10  
(Indian style mini burgers filled with Paneer & Veggies)
- **PANEER TACOS (3Pcs)** 15  
(Naan bread tacos filled with Tandoori Paneer, veggies & served with special sauce)

## SOUPS



- VEGETABLE SOUP 8
- CHICKEN SOUP 8
- MULLIGATAWNY SOUP 8

## SALADS



- MASALA ONIONS 4
- GREEN SALAD 5

## CHAT CORNER

- **CHAT PAPRI** 11  
(Crispy fried flakes topped with chickpea, potatoes, creamy yogurt, and Tamarind sauce)
- **GOLGAPPA (WATER BALLS)** 11  
(Crispy fried bowls served with chickpea, potato, sweet & spicy water)
- **ALOO TIKKI** 11  
(Potato patty served with topped with chopped onion, creamy yogurt, and sweet & spicy sauce)
- **SAMOSA CHAT** 11  
(2 Veg. Samosa served with chickpea curry, topped with chopped onion and tamarind sauce)
- **DAHI BHALLA** 11  
(Lentil Balls dipped in yogurt, tamarind & mint sauce)







## TANDOOR SPECIALS

(All items Cooked in Clay Tandoor oven)

### NON - VEG.

- **TANDOORI CHICKEN** (6 Pcs) **16**  
(Chicken Drumsticks Marinated with yogurt, herbs, ginger, garlic, tandoori sauce, and Indian spices)
- **AFGHANI CHICKEN** (6Pcs) **16**  
(Chicken legs Marinated with yogurt, ginger, garlic, cashew nut & afghani spices)
- **TANDOORI CHICKEN TIKKA** **17**  
(Boneless chicken thigh Marinated with yogurt, herbs, ginger, garlic, tandoori sauce, & Indian spices)
- **AFGHANI CHICKEN TIKKA** **17**  
(Boneless chicken thigh Marinated with yogurt, ginger, garlic, cashew nut, & special Afghani sauce)
- **CHICKEN KEBAB** **16**  
(Marinated ground chicken blend with onion, ginger garlic, coriander, herbs, and Indian spices)
- **MUTTON KEBAB** **17**  
(Marinated ground Goat meat blend with onion, ginger garlic, coriander, herbs, and Indian spices)
- **TANDOORI SALMON** **18**  
(Salmon Marinated with yogurt, herbs, ginger, garlic, tandoori sauce, and Indian spices)
- **TANDOORI SHRIMP** **18**  
(Jumbo size Shrimp Marinated with yogurt, herbs, ginger, garlic, tandoori sauce, and Indian spices)
- **FISH TIKKA** **16**  
(Basa fish Marinated with yogurt, herbs, ginger, garlic, tandoori sauce, and Indian spices)
- **TANGRI KEBAB** (4Pcs) **17**  
(Chicken drumsticks stuffed & marinated with yogurt, herbs, ginger, garlic, tandoori sauce, & Indian spices)

### VEGETARIAN

- **TANDOORI PANEER TIKKA** **16**  
(Paneer cubes Marinated with yogurt, herbs, ginger, garlic, tandoori sauce, and Indian spices)
- **AFGHANI PANEER TIKKA** **16**  
(Paneer cubes Marinated with yogurt, ginger, garlic, cashew nut, & special Afghani sauce)
- **TANDOORI SOYA CHAAP** **15**  
(Soya chaap Marinated with yogurt, herbs, ginger, garlic, tandoori sauce, and Indian spices)
- **AFGHANI SOYA CHAAP** **16**  
(Soya chaap Marinated with yogurt, ginger, garlic, cream, cream cheese and Indian spices)

## CHEF CORNER



- AMRITSARI ALOO KULCHA** **\$16**  
(Stuffed naan bread with potato, chickpea & chopped onions served with chickpea gravy & mint sauce)
- CHANA BHATURA** **\$15**  
(Deep fried bread served with chickpea gravy & mint sauce)
- AMRITSARI PANEER KULCHA** **\$17**  
(Stuffed naan bread with chopped paneer, & chopped onions served with chickpea gravy & mint sauce)







## GOAT & LAMB CURRIES



### GOAT OR LAMB CURRY 19

(Goat or lamb meat cubes, cooked in Indian herb & spices)

### GOAT OR LAMB KORMA 19

(Marinated Goat or lamb meat cubes cooked with cashew nut, Indian herbs & spices)

### GOAT OR LAMB PALAK 19

(Goat or lamb meat cooked in fresh spinach)

### GOAT OR LAMB MASALA 19

(Goat or lamb meat cooked in special masala gravy)

### GOAT OR LAMB RARA 19

(Goat or lamb meat cooked with ground meat and special masala gravy)

## FISH & PRAWN CURRIES



### PRAWN OR FISH CURRY 20

(Tiger Prawn or Fish cooked in special gravy)

### PRAWN OR FISH 20

#### VINDALOO

(Tiger Prawn or Fish cooked in vindaloo sauce)

### COCONUT PRAWN OR FISH CURRY 20

(Tiger Prawn or Fish cooked in special gravy and coconut milk)

### PRAWN OR FISH 20

#### MASALA

(Tiger Prawn or Fish cooked in masala gravy)

## CHINESE

### VEGETARIAN

#### ● CHILLI PANEER 17

(Paneer cubes cooked with onion, green & red peppers in soya sauce & chilli sauce)

#### ● VEG. MANCHURIAN 16

Balls made from chopped cauliflower cooked in chilli & soya sauce

#### ● VEG. NOODLES 15

Stir fried noodles with vegetables

#### ● FRIED RICE 13

Stir fried rice with vegetables

### NON-VEG.

#### ● CHILLI CHICKEN 17

(DRY/GRAVY)

(Fried chicken cubes cooked with onion, green & red peppers in soya sauce and chilli sauce)

#### ● CHILLI FISH 17

(Fried fish cooked with onion, green & red peppers in soya sauce and chilli sauce)

#### ● CHILLI PRAWN 20

(Fried prawn cubes cooked with onion, green & red peppers in soya sauce and chilli sauce)

#### ● CHICKEN MANCHURIAN 17

(Fried chicken cubes cooked in soya sauce and chilli sauce)

#### ● CHICKEN NOODLES 16

(Stir fried noodles with chicken & vegetables)

#### ● CHICKEN FRIED RICE 14

(Stir fried rice with chicken & vegetables)

#### ● CHICKEN BLACK PEPPER 17

(SPICY)

(Fried chicken fingers cooked with onion, green & red peppers in hot chilli sauce)







# MAIN COURSE

## VEGETARIAN DISHES

- **DAAL MAKHANI** 15  
*(Black lentil & kidney beans cooked in butter, cream, herbs & Indian spices)*
- **DHABA STYLE DAAL** 16  
**(Signature Dish of Lucky's)**  
*(Black lentil & kidney beans cooked with Punjabi traditional recipe and blend with herbs and spices)*
- **DAAL FRY (YELLOW DAAL)** 14  
*(Yellow & red lentil cooked and fried with onion gravy)*
- **CHANA GRAVY** 14  
*(White chickpeas cooked with onion curry, herbs & Indian spices)*
- **OKRA / BHINDI DO-PYAZA** 13  
*(Okra, cooked with pickled onion cubes)*
- **OKRA / BHINDI MASALA** 15  
*(Okra cooked in masala gravy)*
- **ALOO MUTTER** 14  
*(Potatoes & green peas cooked in mild brown gravy)*
- **ALOO PALAK** 14  
*(Boiled potatoes cooked in spinach with special herbs & spices)*
- **ALOO GOBI** 15  
*Potatoes and cauliflower cooked in masala sauce*
- **JEERA ALOO** 13  
*Boiled potatoes cooked with cumin and masala sauce*
- **PUNJABI SAAG** 15  
*(Chopped spinach & mustard leaves cooked for hours with traditional Punjabi method with herbs and spices)*
- **MIX VEG.** 15  
*(Mixed vegetables cooked with Indian spices)*

## CHICKEN CURRIES

- **MURG MAKHNI / BUTTER CHICKEN** 18  
*(Chicken tikka cubes cooked in butter sauce & cream)*
- **CHICKEN TIKKA MASALA** 18  
*(Tandoori chicken tikka cooked with fresh brown gravy)*
- **MURG CURRY** 18  
*(Chicken Breast chunks cooked in special Indian curry spices)*
- **MURG KARAH** 18  
*(Tandoori boneless chicken cooked with green & red pepper in brown gravy)*
- **PATIALA SHAHI CHICKEN** 18  
*(Boneless chicken cooked with green & red pepper, fenugreek leaves in masala gravy & nut paste)*
- **MURG RARA** 18  
*(Boneless or Bone in chicken cooked with ground chicken in special masala gravy)*
- **MURG KORMA** 18  
*(Boneless chicken cooked in masala gravy & nut paste)*
- **MURG VINDALOO** 18  
*(Boneless chicken cooked in masala gravy and special Vindaloo sauce)*
- **CHICKEN DO-PYAZA** 18  
*(Boneless chicken cooked with fresh cubes onion, ginger in rich brown gravy)*
- **MURG PALAK** 18  
*(Boneless chicken cooked with fresh spinach)*
- **MURG METHI** 18  
*(Boneless chicken cooked in masala gravy & fresh fenugreek leaves)*







## BREADS

- **TANDOORI ROTI** 2.50  
(Traditional Punjabi style roti baked in Tandoor (Clay) oven)
- **TANDOORI CHILLI ROTI** 3  
Traditional Punjabi style roti seasoned with green chilli baked in Tandoor oven
- **MAKKI DI ROTI** 3.50  
(Corn flour flat bread baked on flat pan- a very authentic Punjabi dish)
- **PLAIN NAAN** 3  
(Very soft and buttery Naan bread baked in Tandoor (Clay) oven)
- **BUTTER NAAN** 4  
(Very soft and buttery Naan bread baked in Tandoor (Clay) oven with butter)
- **GARLIC NAAN** 4  
(Naan bread cooked with garlic & coriander in Tandoor (clay) oven)
- **LACHHA PARATHA** 4
- **KASHMIRI NAAN** 7  
(Very soft and buttery Naan stuffed with nuts baked in Tandoor (Clay) oven)
- **KEEMA NAAN** 8  
(Very soft and buttery Naan stuffed with minced mutton & herbs baked in Tandoor (Clay) oven)
- **SPINACH PANEER NAAN** 7  
(Very soft and buttery Naan stuffed with fresh spinach & cottage cheese baked in Tandoor (Clay) oven)



**Prantha Thali 14.99**  
(2 Prantha, Pickle, Butter, Dahi)

## SIDE ORDERS



- VEGGIE RAITA** 4  
(Homemade yogurt with onion, tomato & cucumber)
- BOONDI RAITA** 4
- PINEAPPLE RAITA** 4
- SIMPLE DAHI (YOGURT)** 3

## TANDOORI PRANTHAS

(STUFFED FLAT BREAD)

Served from 12:00 pm to 3:00 pm



- ALOO PRANTHA** 5  
(Wheat bread stuffed with potato)
- GOBI PRANTHA** 6  
(Wheat bread stuffed with shredded cauliflower)
- PANEER PRANTHA** 6  
(Wheat bread stuffed with shredded cottage cheese)
- MIX PRANTHA** 6  
(Wheat bread stuffed with shredded mixed vegetables)
- MOOLI PRANTHA** 6  
(Wheat bread stuffed with shredded radish)







## PANEER ITEMS (COTTAGE CHEESE)

- **MUTTER PANEER** 17  
*(Green peas and paneer cooked in brown gravy)*
- **PALAK PANEER** 17  
*(Paneer cube cooked with spinach)*
- **PANEER DO-PYAZA** 17  
*(Cubed paneer with cubed onion, ginger cooked in masala gravy)*
- **PANEER TIKKA MASALA** 17  
*(Tandoori paneer with green pepper cooked in masala gravy)*
- **PANEER BHURJI** 17  
*(Signature Dish of Lucky's)  
(Shredded Paneer cheese cooked in fine chopped onion and herbs)*
- **KARAH PANEER** 17  
*(Paneer cubes cooked with green & red pepper in brown gravy)*
- **SHAH PANEER** 18  
*(Cubed Paneer cooked in Tomato & Butter gravy)*
- **PANEER BUTTER MASALA** 17  
*(Cubed paneer cooked in tomato & Butter gravy)*
- **MALAI KOFTA** 17  
*(Deep fried paneer balls cooked in nut gravy)*
- **PANEER LABABDAR** 18  
*(Paneer cube cooked in onion and creamy base gravy)*
- **PANEER KORMA** 18  
*(Paneer cube cooked in masala gravy & nut paste)*
- **SHAAM SAVERA KOFTA** 18  
*(Deep fried paneer and spinach balls cooked in orange gravy)*

## RICE & PULAO

- **PLAIN RICE** 6  
*(Jasmine rice)*
- **JEERA RICE** 7  
*(Jasmine rice cooked with cumin seeds)*
- **SAFFRON RICE** 9  
*(Jasmine rice cooked with premium quality saffron)*
- **COCONUT RICE** 8  
*(Jasmine rice cooked with shredded coconut)*
- **MUTTER PULAO** 8  
*(Jasmine rice cooked with green peas)*
- **VEG. PULAO** 8  
*(Jasmine rice cooked with Mix vegetables)*
- **PANEER PULAO** 9  
*(Jasmine rice cooked with cubed paneer)*
- **VEG. BIRYANI** 17  
*(Vegetables cooked in rice with special Biryani spices)*
- **CHICKEN BIRYANI** 19  
*(Boneless chicken cooked in rice with special Biryani spices)*
- **GOAT BIRYANI** 20  
*(Goat meat cooked in rice with special Biryani spices)*
- **LAMB BIRYANI** 20  
*(Lamb meat cooked in rice with Biryani spices)*
- **SHRIMP BIRYANI** 20  
*(Tiger shrimp cooked in rice with Biryani spices)*







## DRINKS

- CHAI TEA 4
- LASSI SWEET OR SALTED 5
- MANGO LASSI 5
- MANGO SHAKE 5
- BANANA SHAKE 5
- COFFEE SHAKE 5
- MASALA LEMONADE 5
- MOJITO 5
- MANGO MOJITO 7
- PAN GULAKAND 9

## DESSERT

- GULAB JAMUN WITH ICE CREAM 7
- RASMALAI RABRI 10
- ICE CREAM FALUDA 10
- MANGO CHEESE CAKE 10
- RABRI KULFI 9
- RABRI FALOODA 9
- BADAM KHEER 9
- MANGO MOUSSE 9
- ICE CREAM (VANILLA, MANGO & ROSE) 7

