



À LA CARTE MENU
INDIAN FOOD MENU

RESERVE A TABLE

1 Person

2024-10-08

9:00 am

BOOK NOW

BEST INDIAN RESTAURANT IN TORONTO

Leela Indian Food bar

Leela Indian Food bar brings you an array of dishes and options to relish your favorite Indian Food in Toronto. From Vegan dishes to hearty non-veg options and healthy to indulgent choices, we have everything that makes us an Indian food lover's paradise.

CLASSIC COCKTAILS

LEELAS COSMOS
(COSMOPOLITAN)

Signature pink hue and balanced sweet-tart flavour profile, the Cosmopolitan

2 oz / \$14

DAIQUIRI

A simple and refreshing cocktail, the Daiquiri is a perfect balance of sweet and sour flavours. White Rum, Lime Juice, Simple Syrup, Ice.

2 oz / \$14

is a vibrant and refreshing cocktail. Vodka, Cranberry Juice, Lime Juice, Lime Wheel for garnish

MARTINI 2 oz / \$14

Sophisticated and timeless cocktail, the Martini is typically served in a chilled glass and known for its clean & crisp taste. Gin or Vodka, Dry Vermouth, Lemon Twist for garnish

MOJITO 2 oz / \$14

Refreshing and minty cocktail originating from Cuba, the Mojito is perfect for hot summer days. White Rum, Mint Leaves, Lime Juice, Simple Syrup, Soda Water, Ice.

OLD FASHIONED 2 oz / \$14

Classic cocktail dating back to the 19th century, the Old Fashioned is a strong and aromatic drink, perfect for whiskey lovers. Whiskey, Sugar Cube, Angostura Bitters, Orange Peel, Ice

BOLLYWOOD GIMLET 2 oz / \$14

Perfect balance of botanical notes from Gin and the crisp bitterness of the Tonic. Garnished with a slice of lime or lemon, it's a simple yet sophisticated cocktail. Bombay Sapphire, Cranberry Juice, Lime Slice, Tonic Water

JAGERBOMB 2 oz / \$14

Jägerbomb is a popular and high-energy mixed drink that combines Jägermeister, a strong herbal liqueur, with an energy drink. Jägermeister, Red Bull

WHITE WINE SPRITZER 5oz / \$13

White Wine Spritzer is a light and refreshing mixed drink made by combining white wine with soda water. This beverage is perfect for those seeking a lighter alternative to straight wine, typically served over ice & garnished with slice of lemon.

ROSE

PINOT NOIR ROSE MELDVILLE NIAGARA PENINSULA, VQA 7oz/ 11/GLASS 39/BOTTLE

The aromas of beautiful combination of strawberry, grapefruit and cotton candy. On the taste find distinct grapefruit character with sweetness of red berries and plum.

WINES -RED

SHIRAZ, DE BORTOLI WILLOWGLEN RIVERINA, AUSTRALIA 7oz /11 / GLASS 49 / BOTTLE

Velvety smooth this well priced, exceptional quality Shiraz shows great varietal character. Great value by the glass OZ Shiraz!

PINOT NOIR, CANTINE SALVALAI, TREVENEZIE IGT, ITALY 7oz /11 / GLASS 49 / BOTTLE

A nose of red fruits along with spicy notes of pepper and cloves combined with dark chocolate and an elegant touch of toasted oak.

WINES -WHITE

PINOT GRIGIO, CANTINE SALAVAI, ITALY 7oz / 11 / GLASS 49/BOTTLE

This vintage finds at the top of their game with full flavoured, fruit first, juicy with a refreshing grapefruit

MELDVILLE SAUVIGNON BLANC LINCON SHORE, ONTARIO 7oz / 11 / GLASS 49/BOTTLE

Tropical aromas with a nice creaminess and subtle hints of vanilla, making it an ideal pairing for Indian cuisine

ON TAP

BEERS

STEAM WHISTLE

Premium Imported Bottled Beers(Subject to Availability)

16 oz/\$10

STELLA

\$9

KINGFISHER

(Indian Import)

\$10

CORONA

\$9

HEINEKIEN

\$9

PURE SPIRITS

WHISKEY

Crown Royale / Jameson / Jack Daniel / Johnnie Walker Black Label

30ml /7 60ml / \$12

VODKA

Absolute Vodka / Grey Goose

30ml /7 60ml / \$12

GIN

Bombay Sapphire / Gordons

30ml /7 60ml / \$12

TEQUILA

Sauza / Altos

30ml /7 60ml / \$12

RUM

Bacardi White / Bacardi Black

30ml /7 60ml / \$12

LIQUEUR

Jagermeister / Baily Irish / Grand Marnier

30ml /7 60ml / \$12

MOCKTAILS

VIRGIN MOJITO MANGO/CRANBERRY \$9

A Virgin Mojito is a non-alcoholic version of the classic Mojito cocktail. It typically consists of fresh lime juice, mint leaves, simple syrup, soda water, and ice.

FRESHLIME SODA \$9

Fresh lime soda is a simple and refreshing beverage made by combining freshly squeezed lime juice, soda water, and sugar or simple syrup. It's typically served over ice and garnished with a slice of lime.

GULAABO / ROSEICEDTEA \$9

The floral notes from the rose syrup complement the robust flavour of the tea, creating a delicate and aromatic drink perfect for hot weather.

JALJEERA SODA \$9

Jaljeera is a traditional Indian beverage known for its refreshing and tangy taste. It's made by combining water with a spice mix called jaljeera powder, which typically includes ingredients such as cumin, black salt, mint, coriander and ginger.

FALOODAS

ROYAL FALOODA \$10

Rose flavoured milk and ice cream based dessert along with basil seeds, rice noodles loaded with dry fruits

KESAR/SAFFRON FALOODA \$10

Saffron flavoured milk and ice cream based dessert along with basil seeds, rice noodles loaded with dry fruit

PISTA/PISTACHIO FALOODA \$10

Pistachio flavoured milk and ice cream based dessert along with basil seeds, rice noodles loaded with dry fruits

MILKSHAKES

MANGO MILKSHAKE

Mango flavoured milkshake along with almonds and pistachios garnish

\$10

KESAR BADAM - SAFFRON ALMOND MILKSHAKE

A saffron and almond based milkshake garnished with ground nuts and almonds

\$10

ROSE MILKSHAKE

Rose flavoured milkshake along with almonds and pistachios garnish

\$10

BOMBAY COLD COFFEE

Milk, our special roasted coffee beans powder, sugar, ice and garnished with coffee powder

\$10

PISTA THANDAI - PISTACHIO MILKSHAKE

A thirst quencher made of milk ice cream and mixed with pistachios, almonds garnish

\$10

LASSIS

MANGO LASSI

Mango flavoured sweet lassi made from yogourt garnished with pistachios, almonds and chocolate sticks

\$10

SWEET LASSI

Regular sweet lassi made from yogourt and sugar, garnished with pistachio almonds and chocolate stick

\$10

ROYAL LASSI

Blend of rose, pistachio and saffron, flavoured sweet lassi made from yogourt garnished with pistachios, almonds & chocolate sticks

\$10

SALTED LASSI

Regular yogourt based drink blended with water, spices and garnished with jeera/cumin powder

\$10

FRUIT JUICE

MANGO / CRANBERRY

\$6

POP

COKE / DIET COKE

\$4

NESTEA /SODA

\$4

GINGER ALE /SPRITE

\$4

TONIC WATER

\$4

INDIAN POP

CARDAMOM TEA - MASALA CHAI

\$5

KASHMIRITEA - PINKTEA

\$5

HOT DRINKS

MADRAS COFFEE

\$5

APPETIZERS

PAPADUMS OF INDIA

9 pcs/\$5

A thin, crisp Indian style wafer served with home made mango tamarind and mint chutney.

LEELAS FLAMING CHICKEN

\$18

Stir-fried chicken in a sweet & spicy sauce tossed with homemade ground spices, garlic garnished with white sesame seeds and cilantro.

VEGETABLE SAMOSA

2 pcs/\$12

A little pocket of fried dough filled with spiced potato and pea. Served with chutney and sprinkled chaat masala.

CHICKEN 65 MUMBAI STYLE

\$18

Spicy deep fried chicken tossed with house blend spices from chefs kitchen infused with mustard seeds and curry leaves.

VEGETABLE PAKORAS

\$12

Potato and onion fritter served with in-house chutneys, sprinkled cilantro and chaat masala.

CAULIFLOWER CHAAT

\$16

Stir fried cauliflower topped with chaat masala, tamarind, mint chutneys, sweetened yogurt, sev and cilantro.

EGGPLANT FRIES

\$16

Crispy eggplant served with chutneys sprinkled chaat masala and cilantro.

PLAIN FRIES WITH KETCHUP

\$9

LASOONI CAULIFLOWER (SIGNATURE DISH) \$17

Stir-fried cauliflower in a sweet & spicy sauce tossed with chefs special spices garnished with white sesame seeds and cilantro.

CHATPATA CHAATS / SAVORY SNACKS

Our Chat/Savory snack, is inspired by the bustling roadside vendors of India. This delightful treat combines a medley of spices to create an explosion of taste sensations – from sweet and spicy to smoky and tangy. Accompanied by our traditional powdered spice mix or chaat masala and garnished with crispy sev and fresh cilantro, it's a culinary adventure that captures the essence of Indian street cuisine.

CHAAT PAPRI

\$12

Crispy fried dough wafers topped with chickpeas, potatoes, onions special spices, yogurt, mint -tamarind chutney and garnished with sev and cilantro.

SEV BATATA PURI

\$12

A Small biscuit - like flat puri topped with onion, potatoes, mint, tamarind chutney and lots of sev.

PANI PURI / GOLGAPPE

\$12

Popular bite size chaat consisting of hollow crispy-fried puffed ball that is filled with chickpeas, potatoes, spices, tamarind chutney, yellow peas, tangy spicy water, ready to be savored in a single mouthful.

BHEL PURI

\$11

Puffed crispy rice mixed with onion, potatoes, sweet, spicy, tangy. Our special spices garnished with raw mangoes and cilantro.

DAHI PURI

\$12

Crispy hollow shells filled with potatoes, chickpeas & ragda topped with sweet spicy and tangy chutney garnished with cilantro and sev.

HOT SNACKS / SMALL PLATES

VADA PAV

\$2 pcs/\$12

Vegetarian fast food dish native to the state of maharashtra which consist of deep fried potato inside an Indian bread bun (pan) accompanied with mint chutney, red garlic powder and a green chilli.

PAV BHAJI

\$13

Medley of mashed vegetables cooked in a rich and flavourful tomato-based thick spicy vegetable gravy served with buttered and toasted pav (Indian bread). This iconic dish is garnished with diced onions, cilantro, and a squeeze of lime.

SAMOSA CHAAT

\$13

Crispy samosas chopped and topped with chickpeas tangy tamarind chutney, spicy green chutney, creamy yogourt, diced onions, chaat masala, and crunchy sev. Garnished with fresh cilantro and red chilli garlic powder.

ALOO TIKKI CHAAT

\$12

Crispy potato patties (aloo tikki) topped with tangy tamarind chutney, spicy mint chutney, creamy yogourt, diced onions, and fresh cilantro.

RAGDA PATTICE

\$12

Crispy potato pattice, topped with hot yellow peas, tangy tamarind chutney, spicy mint chutney and diced onions. Garnished with sev and cilantro.

MASALA FRIES CHAAT

\$12

Crispy golden fries topped with diced onions, in house tangy tamarind, mint chutney,yogourt, tomato ketchup and garnished with fresh cilantro, sev and red garlic powder.

VEGETARIAN

PANEER TIKKA GRILLED INDIAN COTTAGE CHEESE

5 pcs/\$18

Popular Indian appetizer made from chunks of paneer marinated in spicesyogourt and grilled in a tandoor, served with mint chutney onions and pepper.

SHAHI SOYA CHAAP

\$18

Tender soy protein chunks marinated in aromatic spices, creamy white sauce andyogourt, then grilled to perfection in a traditional tandoor oven. Tossed with chaat masala, lime and garnished with fresh cilantro. Served with in house mint chutney and onions.

NON VEG CURRY'S CHICKEN

CHARCOAL BUTTER CHICKEN

\$22

Charcoal-smoked tandoori chicken in our signature tomato-butter gravy, enriched with dry fenugreek. Crafted with locally sourced tomatoes for our butter chicken sauce.

CHICKEN MADRAS CURRY

\$21

Southern flakes of spiced chicken cooked in red chilli tomato sauce, coconut milk and mustard seed.

CHICKEN TIKKA MASALA

\$21

Chicken breast cooked with cumin, coriander, onions, and bell peppers in a fragrant curry. Garnished with ginger julienne and coriander.

SAAG CHICKEN/SAAG MURGH

\$21

Succulent pieces of chicken simmered in slow cooked curried spinach and in house chef special spices.

SAFFRON CHICKEN KORMA

\$22

Indulge in our cashew-based Mughlai delicacy, featuring tender chicken immersed in a creamy sauce infused with saffron,yogourt, and a medley of aromatic spices including cardamom, cinnamon, and cloves.

CHICKEN VINDALOO

\$22

Portugal-influenced Goan curry, boasting a countryside Goan spicy marinade with chicken, onions, garlic, vinegar, carrots, daikon, radish, turnips, and potatoes.

CHICKEN KADAI

\$21

Savor our Kadai Chicken, also known as Karahi Chicken, a medium-spiced, semi-dry Indian curry cooked in a traditional metal wok ('Kadai'). Featuring succulent chicken mixed with onions, ginger, garlic, peppers, and our chef's in-house blend of spices.

LAMB/MUTTON/GOAT

KASHMIRI LAMB ROGANJOSH

\$23

Typical Kashmiri rogan curry made with Kashmiri chilli slow cooked tendered lamb brought up together in an aromatic blend of sautéed Onions, cumins & ginger with fresh tomatoes.

SAFFRON LAMB KORMA

\$24

Luxurious and aromatic Indian delicacy featuring tender lamb cooked in a creamy cashew-based sauce infused with saffron, yogourt, and a blend of fragrant spices including cardamom and cinnamon.

SAAG LAMB

\$23

Slow cooked tender lamb cooked in a flavourful spinach-based gravy enriched with aromatic spices such as cumin, coriander, and garam masala.

LAMB KARAHI

\$21

Cooked in a traditional karahi (wok) for a unique smoky flavour this dish is flavourful and aromatic tender pieces of lamb cooked with onions, tomatoes, bell peppers, and a blend of spices such as cumin and coriander.

LAMB VINDALOO

\$24

A fiery and flavourful Goan dish tender pieces of lamb marinated in a spicy and tangy sauce made with vinegar, garlic, ginger, and an array of aromatic spices such as cumin, coriander, and red chilli powder.

GOAT MASALA CURRY

\$23

Straight from the roadside dabhas of Indian highway, Chunky pieces of goat meat slowly simmered in aromatic blend of garlic, ginger, thyme & peppers.

GOAT KARAHI

\$23

Goat meat cooked with onions, tomatoes, and bell peppers in a karahi (wok) over high heat resulting in a rich and flavourful gravy. Infused with aromatic spices such as cumin, coriander, and garam masala.

SEAFOOD

SHRIMP MALAI CURRY

\$23

Also known as chingry malai curry, creamy and indulgent dish showcasing shrimp cooked in a rich and velvety coconut milk-based gravy infused with aromatic spices, resulting in a luxurious and flavourful curry.

MASALA LIME FISH

\$22

Spicy and tangy coconut based fish curry inspired by southern gastronomy of India, chef's special touch to basa fish marination cooked in masala curry.

VEGETARIAN CURRIES

PANEER MAKHANI

\$23

Mildly spiced, slightly sweet butter sauce infused with Indian cottage cheese curry, enriched with fresh herbs and spices. Garnished with cream and fenugreek for an exquisite touch.

CHANNA MASALA

\$18

Widely loved dish originated from North Indian crossed all region in India chickpea curry made of overnight soaked chickpeas simmered in a spicy so authentic onion tomato masala curry.

PALAK PANEER SPINACH COTTAGE CHEESE CURRY

\$20

Widely loved as palak paneer, featuring curried spinach with tender cottage cheese cubes simmered in our chef's special green herb spices with homemade pickle garnish.

ALOO GOBHI

\$19

Aromatic blend of typical Indian spices, potatoes and cauliflower roasted to golden perfection before being tossed in deeply flavourful, warm and slightly tangy masala. Healthy, nutritious, vegan and gluten free.

PANEER TIKKA MASALA

\$19

Most loved and eaten dish of Indian households North Indian touch of spicy cottage cheese curry, grilled paneer sautéed cumin onion curry tossed with onion and bell pepper. Served with garnish of cilantro and spice smoke.

BHINDI MASALA

\$18

Semi dry North Indian dish, made with okra, whole ground spices, herbs onions and tomatoes. Masala okra fry tastes wholesome, nutritious, vegan and gluten free curry.

KADAI PANEER

\$19

Prepared in metal wok, kadai. This dish is spicy, flavourful, semi dry curry with onion peppers ginger and chef's special spices.

MALAI KOFTA CURRY

\$19

Soft and delicate handmade dumplings with exotic herbs and spices, dunked in a creamy butter sauce

MATAR PANEER

\$19

Traditional North Indian curry tossed with cottage cheese and green peas swimming in a creamy mildly spiced veg sauce.

KATTHA MEETHA BAINGAN/ SWEET & SOUR EGGPLANT

\$19

Japanese eggplant, spiced up with a tangy twist in vegetable curry base. Cooked with our in-house chef's special blend of spices, including curry leaf and mustard seeds, for a delightful and aromatic dish.

DAL MAKHANI

\$19

Buttery, creamy and flavourful black lentil dish, slow-cooked in a large copper pot to achieve a smoky and smooth aromatic blend. Enhanced with imported spices, onions, tomatoes, herbs, and garlic for a truly decadent experience.

TADKA DAAL

\$19

Yellow lentil cooked with fresh chopped green herbs and sizzling spices served with dash of cumin and garlic.

SHAHI SOYA CHAAP CURRY

\$19

Tenderly cooked soya protein, beaten and minced chunks onto rolls and baked in a clay oven. Tossed in a creamy, medium-spiced, uniquely flavorful, and rich masala veg curry.

NAVRATAN KORMA

\$20

Nine Gem curry, originated in royal Mughal kitchen is a mix vegetable cooked in very delicate onion, cashew nut and saffron gravy.

BIRYANIS

VEGETABLE BIRYANI

\$19

Exotic flavours of Aromatic basmati rice slow cooked in mix veggies, cottage cheese, fresh herbs and imported Hyderabad biryani spices. Served with cucumber raita on side.

CHICKEN BIRYANI

\$21

Fragrant basmati rice cooked with tender marinated chicken and aromatic spices, creating a symphony of flavours in every bite. Served with garnishes such as caramelized onions, fresh coriander and cucumber raita on side.

LAMB BIRYANI

\$19

Fragrant basmati rice cooked with succulent pieces of marinated lamb, infused with aromatic spices and herbs. A rich and flavourful dish that captures the essence of Indian cuisine, offering a perfect balance of tender meat and aromatic rice. Served with accompaniments such as raita and pickles.oke.

GOAT BIRYANI

\$23

A flavourful and indulgent dish that embodies the rich culinary heritage of South Asia, offering a harmonious blend of tender meat and aromatic rice infused with spices. Served with accompaniments like cucumber raita, garnish of cilantro and ginger julienne's.

PRAWN BIRYANI

\$24

A seafood delight that blends the flavours of tender prawns with the aromatic spices of traditional biryani. Served with accompaniments like cucumber raita, garnish of cilantro and ginger julienne. It is a flavourful and satisfying dish that tantalizes the taste buds with every bite.

FISH BIRYANI

\$22

Fresh fish fillets marinated in a blend of aromatic spices, nestled within layers of fragrant basmati rice and slow-cooked to perfection. A delectable fusion of seafood and spices, offering a harmonious balance of tender fish and flavourful rice. Served with accompaniments like raita, garnish of cilantro and ginger julienne.

MIX VEGETABLE PULAO

\$9

Fragrant saffron-infused rice mixed with butter, green peas, and assorted vegetables. Topped with fresh cilantro and pickled onions for a delightful touch.

BASMATI RICE

\$7

BREADS

A soft and fluffy leavened flat bread, cooked in a tandoor, the traditional Indian clay oven. It emerges with a slightly crispy exterior and a pillow-like interior, creating a delightful texture that complements any meal perfectly.

PLAIN NAAN

\$3.99

GARLIC NAAN

\$4.50

BUTTER NAAN

\$4.25

CHILLI GARLIC NAAN

\$4.75

SIDES

CUCUMBER RAITA

\$5

Yogurt based side with assorted spices, shredded cucumber, a great accompaniment to help you handle the spice

MANGO/TAMARIND/MINT CHUTNEYS

\$3

LEMON/ONION/GREEN CHILIES

\$3

HOMEMADE MIX PICKLE

\$4.25

DESSERTS

WARM GULAB JAMUN

3 pcs/\$7

India's most popular dessert made with milk, flour, dry fruits, dipped in a sugar syrup and served warm. Garnished with almond and pistachios nuts powder.

SWEET PAAN

\$3.99

Sweet and sadha paan on a Calcutta leaf

WARM GULAB JAMUN WITH ICE CREAM \$8

India's most popular dessert crafted with milk, flour, dry fruits, dipped in a sugar syrup and served warm. Paired with velvety soft ice cream, topped with coarse ground almonds and pistachios. With each heavenly bite, it promises to transport you to another level of bliss.

VANILLA ICE CREAM

\$6

RASMALAI

\$8

Freshly flattened cottage cheese cake poached in sweetened creamy milk, topped with coarse grind of almonds and pistachios.

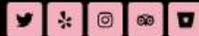


Elegance, excellent cooking, fine wines, warm service, fair pricing and an ambiance which is understand yet refined, reflecting the dynamic spirit of Leela, the divine play.

WORKING HOURS

Monday - Thursday
Friday
Saturday
Sunday

12:00PM - 12:00AM
12:00PM - 01:00AM
12:00PM - 01:00AM
12:00PM - 12:00AM



OUR ADDRESS

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