

Brampton Menu

18% Gratuity to Parties of 4 or more persons in VIP Lounge and 15% Gratuity to Parties of 5 or more Persons in Dining area.

We frequently use dairy products, wheat, nuts & based oils in our food. Please let us know in advance if you have any food allergies & consume our food at your own discretion.

[All](#)
[Veg](#)
[Non-Veg](#)
[Roti / Naan](#)
[Drinks / Desserts](#)
[Bar](#)

Soups

Cream of Tomato

\$7.99

A flavorful tomato based soup seasoned with aromatic spices & cream, offering a rich, tangy taste & a comforting, light texture.

Hot & Sour Veg

\$7.99

A spicy, tangy broth brimming with fresh vegetables & flavored with a perfect balance of heat and sourness, delivering a comforting & invigorating taste.

Hot & Sour Chicken

\$8.99

A flavorful broth with tender chicken pieces, balanced with a blend of spicy & tangy notes, and loaded with soup fresh vegetables for a hearty and invigorating dish.

Veg Manchow Soup

\$7.99

A savory, spiced soup packed with crisp vegetables & crunchy fried noodles, offering a delightful mix of flavors & textures.

Chicken Manchow Soup

\$8.99

A robust spiced soup with tender chicken pieces, crispy vegetables & fried crunchy noodles.

Sweet Corn Soup

\$7.99

A light & creamy soup made with tender sweet corn, flavored with mild spices & herbs, perfect as a warm starter or a comforting meal.

Sweet Corn Chicken Soup

\$8.99

A light & creamy soup made with tender sweet corn, juicy chicken & egg, flavored with mild spices & herbs, perfect as a warm starter or a comforting meal.

Chaats

Pani Puri

\$9.99

Chicken Chatkara Gol gappe

\$12.99

Vodka Pani Puri Shots

\$15.99

Chaat Papdi

\$9.99

Dahi Puri

\$10.99

Aloo Chaat

\$8.99

Dahi Bhalla

\$9.99

Tikki Chaat

\$10.99

Momos Lovers

Veg Steamed Momos (8)

\$15.99

Steamed momos stuffed with minced vegetables, served with spicy dipping sauce.

Veg Chilli Momos (8)

\$16.99

Pan fried veg momos, tossed in savoury sauce with coloured peppers, onions & chillies.

Veg Kurkure Momos

\$16.99

Steamed Chicken Momos

\$16.99

Steamed dumplings filled with minced chicken and spices served with spicy sauce..

Chicken Chilli Momos

\$17.99

Steamed dumplings filled with minced chicken and spices tossed with peppers, onions, chilli sauce & served with spicy sauce.

Crispy, deep fried veg dumplings, offering a crunchy texture, bold flavor & served with in house sauce.

Veg Tandoori Momos **\$17.99**

Marinated with tandoori spices, grilled to perfection for a smoky flavorful twist.

Veg Makhani Momos **\$17.99**

Delhi special momos in Shahi makhani gravy.

Chicken Tandoori Momos **\$17.99**

Marinated with tandoori spices, & grilled to perfection for a smoky flavorful twist.

Chicken Kurkure Momos **\$17.99**

Crispy, deep fried chicken dumplings, offering a crunchy texture, bold flavor & served with in house sauce

Butter Chicken Momos **\$17.99**

In house momos in chef's special butter chicken gravy.

Appetizers-Veg (Indian)

Paneer 3 Way **\$19.99**

3 different flavored paneer cooked in clay oven.

Bhatti Paneer Tikka **\$19.99**

Marinated paneer cooked in clay oven with TJ's secret herbs in yogurt

Paneer Malai Tikka **\$18.99**

Marinated paneer in creamy yogurt with light spices, cooked in clay oven.

Paneer Tikka Peri Peri **\$18.99**

Paneer cooked in clay oven with peri peri sauce & secret spices.

Paneer Achaari Tikka **\$18.99**

Authentic India pickle spicy marinated paneer, cooked in clay oven.

Paneer Tikka Chipotle **\$18.99**

Paneer marinated in chipotle sauce & cooked in clay oven.

Bhatti Soya Chaap **\$19.99**

Soya chaap marinated in a robust blend of spices, slow cooked on a traditional bhatti for a smoky, char grilled flavor.

Soya Malai Chaap **\$19.99**

Tender soya chaap in a creamy, rich blend of malai & aromatic spices, then grilled to perfection for a luscious, melt in the mouth experience.

Soya Chaap Peri Peri **\$19.99**

Soya chaap marinated in a zesty, spicy peri peri sauce

Soya Chaap Chipotle Tikka **\$19.99**

Soya Chaap marinated in a smoky, spicy chipotle sauce, then grilled to perfection.....a flavorful fusion of Indian & Mexican tastes.

Veg Kebab Platter **\$33.99**

The ultimate sampler - varieties of paneer tikkas - Bhatti, Malai, Chipotle, Soya Chaaps, Dahi Kebabs

Appetizers Non Veg (Indian)

Bhatti Murg Full **\$27.99**

Whole Chicken cooked in clay oven with TJ's secret herbs & spices in yogurt.

Bhatti Murg Tikka **\$19.99**

Boneless chicken cooked in clay oven with TJ's secret herbs & spices in yogurt.

Chicken Peri Peri Tikka **\$19.99**

Boneless juicy chicken marinated in a spicy peri peri

Chicken Chipotle Tikka **\$19.99**

Tandoor cooked boneless chicken with in house made chipotle sauce, a bold & delightful culinary experience.

Chicken Achaari Tikka **\$19.99**

Authentic Indian spicy pickle marinated boneless chicken cooked in clay oven.

Chicken Malai Tikka **\$19.99**

Marinated boneless chicken in creamy cheese & nuts with light spices, cooked in clay oven.

Chicken Seekh Kebab **\$19.99**

Minced chicken cooked on skewers with chillies, ginger, garlic & Indian spices.

Chicken Tangri Kebab **\$19.99**

Marinated Chicken drum sticks cooked in clay oven

Tamarind Chicken **\$19.99**

Tender chicken pieces cooked in a tangy tamarind sauce, blended with spices for a perfect balance of sweet, sour & savory flavors.

Tandoori Rainbow Trout **\$29.99**

Whole rainbow trout fish marinated in a blend of aromatic spices & grilled in a tandoor for a smoky flavorful delight. A must try.....

Reshmi Fish Tikka **\$19.99**

Fish tikka marinated with yogurt, gram flour & chef's secret masalas, cooked in clay oven.

Amritsari Fried Fish **\$16.99**

Authentic punjabi style deep fried fish with chef's secret family owed recipe.

Mutton Seekh Kebab **\$19.99**

Minced goat meat infused with exotic Indian spices & herbs.

Lamb Chops **\$27.99**

Tender juicy lamb chops seasoned with a blend of exotic Indian spices & grilled to perfection.

Non Veg Kebab Platter **\$37.99**

A platter of different tikkas, kebabs of Fish, chicken & goat.....a journey to heaven

Appetizers Hakka Chinese

Chilli Potatoes **\$12.99**

Crispy potatoes tossed in spicy, tangy sauce with bell peppers & onions, offering a bold & flavorful snack.

Honey Chilli Potatoes **\$14.99**

Crispy potatoes coated in a sweet & spicy sauce with a hint of honey, finished with chillies for a perfect balance of

Desi Chicken Lollipop **\$17.99**

Marinated & deep fried chicken wings served with sauce.....a finger licking treat.

Chicken Lollipop **\$17.99**

Crispy deep fried chicken wings with the meat pulled back to resemble lollipops, coated in a tangy sauce for a delicious

or honey, garnished with scallions for a perfect balance of flavors.

Veg Spring Roll **\$11.99**

Spring roll wrapped with noodles & vegetables..... Delhi cart style.

Chilli Paneer Dry **\$17.99**

Crispy paneer cubes stir fried with peppers, onions, ginger, garlic & spicy tangy sauce for a crisp & flavorful bite.

Veg Manchurian Dry **\$17.99**

Crispy vegetables balls simmered in tangy, savory sauce with a blend of spices & a touch of sweetness.

Gobhi Manchurian Dry **\$17.99**

Crispy cauliflower florets tossed in a spicy, sourish sauce served without gravy for a bold & crunchy treat.

Gobhi 65 **\$19.99**

Spicy deep fried cauliflower florets coated in tangy blend of Indian spices & herbs, giving a flavorful snack with a fiery kick.

Mushroom Chilli Dry **\$18.99**

Crispy stir fried mushrooms tossed with capsicums, onions & chilly sauce, creating a punchy snack.

Shaadi waale Noodles **\$15.99**

Veg noodles make with authentic Indian catering style, reminiscent of the festive, rich flavors of a wedding feast.

Veg Hakka Noodles **\$15.99**

Sauteed veggies & chowmein blended in home made sauce, offering a satisfying Asian inspired dish.

Manchurian Noodles **\$15.99**

Sauteed veggie balls & chowmein blended together.

resemble a tempopop, coated in a tangy sauce for a delicious fun appetizer.

Chicken Spring Roll **\$13.99**

Spring roll filled with noodles, chicken & vegetables.

Honey Garlic Chicken Dry **\$19.99**

Boneless chicken cooked in sauce make with honey, garlic & chillies.

Chilli Chicken Dry **\$18.99**

Crispy chicken pieces stir fried with peppers, onions, ginger, garlic & spicy, tangy sauce for a crisp & flavorful bite.

Dragon Chicken **\$18.99**

Crispychicken strips & bell peppers , tossed in a spicy sauce with crunchy cashews.

Chicken 65 **\$19.99**

Tender chicken pieces marinated in a tantalizing blend of Indian spices & herbs then deep fried to golden perfection.

Chilli Fish Dry **\$18.99**

Crispy fish tossed with peppers, onions, ginger, garlic & in house sauces, making it a mouth watering dish.

Honey Garlic Fish Dry **\$18.99**

Fish cooked in sauce make with honey, garlic & chillies.

Chicken Hakka Noodles **\$16.99**

Sauteed chicken, veggies & chowmein blended in home made sauce.....its a hearty meal.

Schezwan Noodles **\$15.99**

Sauteed veggies & chowmein blended together with schezwan sauce.

Veg Main Indian

Dal Makhani **\$19.99**

Slow cooked black lentils in a creamy, buttery tomato sauce, enriched with aromatic spices.

Dal Tadka **\$17.99**

Yellow split lentil cooked & tempered with tomatoes, onions, ginger, garlic & green chillies

Shahi Paneer **\$19.99**

Paneer in a rich creamy gravy made with tomatoes & butter.

Paneer Butter Masala **\$19.99**

Cottage cheese cooked with tomatoes, onions & capsicum in chef's secret flavorful gravy

Paneer Methi Malai **\$19.99**

Paneer & fenugreek cooked in mild flavorful gravy.

Paneer Lababdar **\$19.99**

Paneer dipped in sauce make with onions, tomatoes & aromatic spices.

Paneer Kalimirch **\$19.99**

Tender paneer cubes cooked in a spicy, peppery sauce with a blend of aromatic spices, delivering a rich experience.

Mix Veg **\$19.99**

Seasonal veggies cooked with oions, tomatoes & spices.

Pindi Chole **\$18.99**

Classic Punjabi delicacy, curry made with soaked chickpeas & a blend of spices, finished with ginger & coriander.

Tawa Paneer **\$19.99**

Paneer cooked with tawa gravy made with onions, tomatoes, ginger, garlic & spices.

Palak Paneer **\$19.99**

Soft paneer cubes simmered in a rich & creamy spinach gravy, delicately spiced for a perfect blend of flavour.

Makhan Malai Kofta **\$19.99**

Veggie & paneer stuffed balls cooked in creamy gravy

Bhindi Masala **\$18.99**

Okra cooked in onions, tomatoes & spices.

Aloo Gobhi **\$18.99**

A classic Indian dish of tender potatoes & cauliflower cooked with spices, tomatoes & herbs, creating a flavorful dish.

Baingan Bharta **\$19.99**

Clay oven roasted eggplant cooked with onions, tomatoes, kashmiri chillies, garlic & ginger.

Mushroom Do Pyaza **\$19.99**

Juicy mushrooms sauteed with double the onions, cooked in a flavorful gravy with a blend of spices.

Palak Mushroom **\$19.99**

Mushrooms sauteed & cooked in a flavorful spinach gravy seasoned with aromatic spices.

Shahi Soya Chaap Makhani **\$18.99**

Tender soya chaap simmered in a velvety buttery tomato sauce infused with aromatic spices & a hint of cream.

Tawa Chaap **\$18.99**

A very famous North Indian dish, marinated with tandoor masala, well done in tandoor & final touch with hot tawa masala.

Soya Chaap Lababdar **\$18.99**

Succulent soya chaap cooked in rich, creamy tomato gravy with royal aromatic spices.

Non-veg main indian

Butter Chicken	\$19.99	Chicken Lababdar	\$19.99
Clay oven cooked chicken dipped in old Delhi style classic tangy sauce made with tomatoes, onions & cashews.		Tandoor cooked chicken simmered in sauce made with onions, tomatoes & aromatic spices.	
Butter Chicken Delhi Style	\$19.99	Methi Chicken	\$19.99
Tandoor cooked bone in chicken cooked in tangy tomatoes base gravy		Roasted chicken dipped in sauce made with fenugreek, tomatoes & cream.	
Kadhai Chicken	\$19.99	TJ Chicken Curry	\$19.99
Chicken cooked in Chef's secret gravy made with tomatoes, onions, capsicum, cashews & secret hand made spices.		Chicken with bones cooked in a sauce made with aromatic whole spices.	
Rara Chicken	\$20.99	Palak Chicken	\$19.99
A hearty dish featuring succulent chicken cooked with minced meat in a robust, spiced gravy, offering a perfect blend of textures & flavors.		Spinach cooked with onions, tomatoes and chicken.	
Kalimirch Chicken	\$20.99	Mutton Curry	\$22.99
Chicken cooked in creamy, peppery sauce, infused with bold flavor of freshly ground black pepper & aromatic spices		Goat meat slowly cooked in a rich spiced gravy with a blend of aromatic spices.	
Creamy Chicken	\$19.99	Rara Mutton	\$22.99
Tender chicken pieces simmered in rich creamy sauce with a blend of savory exotic spices, creating a smooth & indulgent dish.		Tender mutton pieces cooked with spiced minced meat in a rich flavorful gravy, delivering a perfect combination of texture & deep flavour.	
Tawa Chicken	\$19.99	TJ Mutton Roganjosh	\$22.99
Chicken tikka cooked with gravy made with onions, tomatoes, ginger, garlic, green chillies & spices.		Tender mutton pieces simmered in a rich, aromatic gravy made with kashmiri spices, hint of saffron, its a deeply flavorful traditional dish.	

Tikka Junction Special

Chicken Tikka Sharabian Da	\$19.99	Paneer Tikka Sharabian Da	\$19.99
Tandoori Chicken tikka with special tawa gravy		Tandoor cooked, paneer tikka tossed in tawa gravy	
Chicken Seekh Sharabian Da	\$19.99	Soya Chaap Sharabian Da	\$19.99
Seekh kabab with special tawa gravy		Tandoori soya chaap tossed at tawa with tomatoes & creamy gravy	
Mutton Seekh Sharabian Da	\$20.99		
Mutton Seekh Kabab in TJ's special tawa gravy			

Main Course Hakka Chinese

Chilli Paneer Gravy	\$17.99	Paneer Hot Garlic with Gravy	\$17.99
Crispy paneer cubes stir fried with peppers, onions, ginger, garlic & spicy tangy sauce for a crisp & flavorful bite.		Cubes of paneer stir fried in a zesty garlic sauce with a hint of spice	
Chilli Chicken Gravy	\$18.99	Hot Garlic Mushroom with Gravy	\$17.99
Crispy chicken pieces stir fried with peppers, onions, ginger, garlic & spicy, tangy sauce for a crisp and flavorful bite.		Crispy mushrooms stir fried in spicy garlic sauce with a hint of tanginess, offering a bold & flavorful kick.	
Veg Manchurian Gravy	\$17.99	Chilli Chicken Gravy	\$18.99
Crispy vegetable balls simmered in home made tangy sauce with a blend of spices & a touch of sweetness.		Crispy chicken pieces stir fried with peppers, onions, ginger, garlic & spicy, tangy sauce for a crisp & flavorful bite.	
Soya Chilli Gravy	\$17.99	Ginger Chicken with Gravy	\$18.99
Tender soya chunks cooked in spicy, tangy sauce with bell peppers, onions offering a flavorful & satisfying dish.		Tender chicken pieces cooked in fragrant spicy ginger sauce with a blend of aromatic spices.	

Indian Bread (Roti / Naan)

Roomali Roti	\$6.99	Pyaz Mirchi Roti	\$5.99
Plain Naan	\$3.99	Lachha Paratha	\$5.99
Butter Naan	\$4.99	Amritsari Kulcha with Pindi Chole	\$13.99
Garlic Naan	\$5.99	Keema Naan with Gravy	\$14.99
Masala Naan	\$5.99	Jalapeno/Cheese Naan	\$7.99
Tandoori Roti	\$3.99	Missi Roti	\$5.99
Lavered Butter Naan	\$5.99		

Rice/Biryanis

Veg Fried Rice	\$15.99	Jeera Rice	\$11.99
Manchurian Fried Rice	\$15.99	Tandoori Veg Rice	\$13.99
Chicken Fried Rice	\$16.99	Veg Biryani	\$15.99
Schezwan Fried Rice	\$16.99	Chicken Biryani	\$16.99
Steam Rice	\$9.99	Goat Biryani	\$18.99

Raita / Salad / Desserts

Boondi Raita	\$4.99	Gulab Jamun	\$5.99
Plain Raita	\$4.99	Gulkand Kheer	\$7.99
Cucumber Raita	\$5.99	Jaipuri Falooda	\$9.99
Mix veg Raita	\$5.99	Ice Cream	\$6.99
Fresh Green Salad	\$4.99	Mango/Vanilla/Chocolate	
Gulab Jamun Vanilla Ice cream Cake	\$24.99		

Beverages

Water Bottle	\$1.00	Lemon Mojito	\$9.99
Coke	\$2.99	Fresh lemon, Mint, Sugar Topped with Secret Ingredients	
Diet Coke	\$2.99	Deep Blue Sea	\$9.99
Pepsi	\$2.99	Blue Curacao, Margarita Mix, Lime, Mint	
Crush Orange	\$2.99	Jaljeera	\$10.99
Sprite	\$2.99	Lemon Juice, Jaljeera Powder, Spices, Soda, Crispy Boondi.	
Ginger Ale	\$2.99	Virgin Pina Colada	\$10.99
Ice Tea	\$2.99	Coconut Milk, Pineapple, Cherry	
Perrier Water	\$2.99	Virgin Mango Colada	\$10.99
Red Bull	\$3.99	Coconut Milk, Pineapple, Mango Ice Cream	
ThumsUp	\$3.99	Lemon Roohafza	\$10.99
Limca	\$3.99	Fresh Lemon, Roohafza, Soda.	
Fresh Juice Orange	\$7.99	Go Green	\$12.99
		Kiwi, Cucumber, Apple, Lemonade	
		Fruit Punch	\$12.99
		Magic of mixed Fresh Fruits Mixed with Juices.	

About us

As a brand, Tikka Junction has been conceptualized by visionary entrepreneur Shavina Arora. Her aim is to introduce food that is unique in flavour and taste.

[READ MORE](#)

Contact info

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Gallery



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