



NAVARASA

CURRY • COCKTAIL • CULTURE

WE DON'T COUNT
CALORIES
WE COUNT
MEMORIES



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CURRY • COCKTAIL • CULTURE

Navarasa has celebrated the rich heritage of Indian flavors. Our chefs bring the vibrant essence of India to your plate - blending tradition, creativity, and a touch of artistry. Every dish tells a story, crafted with the freshest ingredients and inspired by the nine emotions - the Navarasas - that define the essence of Indian culture.

At Navarasa, dining is not just about food - it's an experience of taste, aroma, and emotion. Whether you savor the bold spices of the North or the subtle flavors of the South, we invite you to embark on a culinary journey across India, right here at your table.

BREAKFAST

Idli 	\$7.99
Soft, steamed rice cakes served with chutney and sambar.	
Ghee Podi Idly	\$9.99
Idlis tossed in spicy gunpowder and ghee for a rich South Indian flavor.	
Sambar Idly 	\$10.99
Idlis soaked in hot, flavorful sambar.	
Ghee Idly	\$8.99
Fluffy idlis drizzled generously with pure ghee.	
Poori(2 Pieces) 	\$10.99
Deep-fried puffed bread served with flavorful curry.	
Vada(3 Pieces) 	\$8.99
Crispy lentil fritters with soft centers, served with chutney and sambar.	
Ven Pongal	\$11.99
Comforting South Indian dish of rice and lentils tempered with ghee and pepper.	
Mysore Bonda	\$11.99
Crispy golden fritters made with curd and spices — soft inside, crunchy outside.	
Uttappam 	\$8.99
Thick, fluffy dosa topped with onions, tomatoes, and chillies.	
Onion Uttappam 	\$9.99
Uttappam layered with plenty of onions and fresh herbs.	
Sambar Vada 	\$13.99
Fried lentil vadas soaked in tangy sambar.	
Dahi(curd) Vada	\$12.99
Soft vadas served chilled in seasoned yogurt.	
Combo(idly Vada) 	\$12.99
Classic South Indian combo served with chutney and sambar.	

DOSA CORNER

Plain Dosa 	\$9.99
Classic crispy South Indian crepe made from fermented rice and lentil batter.	
Karam Dosa 	\$10.99
Dosa spread with spicy Andhra-style chutney for a fiery twist.	
Ghee podi Dosa	\$10.99
Crispy dosa layered with ghee and spicy podi powder.	
Masala Dosa 	\$12.99
Golden dosa filled with spiced potato masala and served with chutneys.	
Onion Dosa 	\$11.99
Crispy dosa topped with caramelized onions and green chillies.	

Cheese Dosa



\$14.99

Dosa layered with melted cheese for a fusion favorite.

Chocolate Dosa



\$15.99

Sweet treat with chocolate spread and crispy dosa — kids' favorite!

Egg Dosa

\$15.99

Dosa topped with seasoned egg and pepper for a protein-packed start.

SOUPS

Manchow soup



\$5.99

A spicy Indo-Chinese soup with vegetables, soy sauce, and crispy noodles for the perfect crunch.

Creamy Broccoli Soup

\$6.99

Silky smooth broccoli blended with cream and mild spices for a comforting start.

DiL wale Bone Le Jayenge



\$7.99

A rich, flavorful mutton bone soup slow-cooked with Indian herbs and pepper.

VEG STARTERS

Fries



\$6.99

Classic golden fries, crisp on the outside and soft inside.

Masala Fries



\$7.99

French fries seasoned with signature Indian masala spice.

Punjabi Samosa



\$5.99

Classic deep-fried pastry filled with potatoes and peas, served with chutneys.

Kirak Crispy Corn



\$13.99

Golden-fried corn kernels tossed with masala, onions, and herbs.

Cheese Corn balls- 4 Pieces

\$15.99

Crunchy on the outside, cheesy and creamy inside – the perfect snack.

Paneer 65

\$17.99

Batter-fried cottage cheese cubes coated in tangy South Indian spices.

Peri Peri Paneer



\$16.99

Paneer tossed in bold peri peri sauce for a fiery kick.

Ginger Paneer

\$16.99

Cottage Cheese sautéed with fresh ginger and Indian herbs for a zesty flavor.

Gobi Manchuria



\$15.99

Crispy cauliflower florets tossed in a Indo-Chinese sauce.

Sweet Chilli Gobi



\$16.99

Fried cauliflower in a sweet and tangy chilli glaze.

Cauliflower Bites



\$14.99

Lightly battered cauliflower bites served golden and crisp.

Chilli Mashroom



\$16.99

Juicy mushrooms tossed with peppers, soy, and chilli sauce.

NON-VEG STARTERS

Chicken 65



\$16.50

The legendary South Indian fried chicken tossed in tangy red masala and curry leaves.

Chicken Pakoda

\$14.99

Crispy, spiced chicken fritters fried golden — the ultimate comfort snack.

Chicekn 007

\$16.50

Secret-spice marinated chicken bites with a bold, saucy finish.

Ginger Chicken

\$16.99

Juicy chicken chunks tossed in ginger, garlic, and green chilli for that spicy zing.

Crunchy Lollipop

\$16.99

Chicken lollipops coated in batter and fried to crunchy perfection.

RDX Chicken



\$11.99

Explosively flavorful fried chicken with a punch of Indo-Chinese spice.

Tandoori Wings

\$16.99

Marinated wings slow-roasted in the clay oven for a smoky, juicy taste.

Andhra Mutton Vepudu



\$17.99

Spicy dry mutton fry with traditional Andhra spices and curry leaves.

Mutton Sukka



\$17.99

Semi-dry mutton cooked with aromatic southern spices.

Loose Prawns

\$17.99

Lightly battered prawns tossed in fiery masala and herbs.

Prawn 65



\$17.99

Crisp-fried prawns in signature 65 masala — tangy, spicy, and irresistible.

Navarasa Spl Prawn Vepudu



\$15.99

Chef's special spicy coastal-style prawn fry with signature masala.

Fish Pakoda

\$16.99

Deep-fried fish fillets coated in seasoned chickpea batter.

Firehouse Fish



\$17.99

Zesty, fiery fish starter bursting with Indo-Chinese flavors.

TANDOORI (CLAY OVEN)

Malai Soya chaap

\$15.99

Tender soy sticks marinated in spiced yogurt and roasted over charcoal.

Tandoori Soya Chaap

\$15.99

Chargrilled soya chaap infused with smoky tandoori flavors.

Paneer Tikka

\$14.99

Spiced paneer cubes, tandoor-grilled and smoky

Malai Paneer Tikka

\$15.99

Soft paneer cubes marinated in creamy malai and grilled to perfection.

Firehouse PaneerTikka



\$16.99

Spicy regional-style Panner cubes with bold southern flavors.

Tandoori Chicken (half/full)

\$12.99/ \$22.99

Juicy bone-in chicken marinated with yogurt and spices, roasted in a clay oven for a rich, smoky taste.

Chicken Tikka



\$15.99

Chicken pieces marinated in yogurt, aromatic spices, and herbs and grilled in a traditional tandoor for a smoky flavor and tender texture.

Firehouse Chicken Tikka



\$17.99

Spicy regional-style chicken tikka with bold southern flavors.

Malai Chicken Tikka

\$17.99

Tender chicken pieces marinated in creamy malai and mild spices, grilled to perfection in a tandoor.

Tangadi Kabab

\$18.99

Juicy chicken drumsticks marinated in aromatic spices and roasted in the clay oven.

Chicken Seekh Kabab

\$15.99

Minced chicken skewers seasoned with herbs and grilled till juicy.

INDO-CHINESE

Veg Street Style Fried Rice



\$12.99

Classic wok-tossed rice with vegetables, soy sauce, and Indo-Chinese spices.

Shrimp Street Style Fried Rice

\$15.99

Juicy shrimp stir-fried with rice, garlic, and spicy house sauce.

Egg Street Style Fried Rice

\$13.99

Fried rice with scrambled eggs, spring onions, and a dash of chilli.

Chicken Street Style Fried Rice

\$14.99

Fragrant basmati rice tossed with tender chicken, onions, bell peppers, and Indian spices

Szechuan Street Style Fried Rice

(veg/Egg/Chicken/Shrimp)



12.99/13.99/14.99/15.99

Spicy fried rice infused with bold Szechuan sauce and crisp veggies.

Veg Noodles



\$9.99

Stir-fried noodles with vegetables, soy sauce, and a hint of garlic.

Chicken Noodles

\$11.99

Tender chicken tossed with noodles, vegetables, and spicy Indo-Chinese flavors.

Shrimp Noodles

\$12.99

Juicy shrimp tossed with noodles, vegetables, and spicy Indo-Chinese flavors.

Szechuan Noodles (veg/ non veg)



13.99/15.99

Hot and spicy noodles tossed in authentic Szechuan sauce.

Navarasa Spl Noodles Non veg

\$15.99

Signature mixed meat noodles with a spicy Indo-Chinese twist.

MOMO'S CORNER

Veg Steam Momo

\$12.99

Soft steamed dumplings stuffed with seasoned vegetables and herbs.

Veg Tandoori Momo

\$14.99

Grilled momos marinated in tandoori spices and roasted to perfection.

Malai Veg Momo

\$15.99

Creamy and mildly spiced veg momos tossed in rich malai sauce.

- Chicken Steam Momo** **\$13.99**
Juicy chicken dumplings steamed and served with spicy chutney.
- Chicken Tandoori Momo** **\$15.99**
Chicken momos coated in tandoori marinade and roasted for a smoky flavor.
- Malai Chicken Momo** **\$16.99**
Chicken momos simmered in a creamy, buttery sauce with Indian spices.

VEG CURRIES

- Paneer corn Kadai** **\$16.99**
Paneer and sweet corn tossed in a spicy tomato-onion kadai masala.
- Paneer Butter Masala** **\$16.99**
Succulent paneer simmered in a velvety tomato and cashew gravy, finished with a touch of cream and butter.
- Paneer Tikka Masala** **\$15.99**
Soft paneer tikka tossed in a smooth, spicy masala gravy — creamy, tangy, and full of flavor. The perfect comfort curry with a smoky twist!
- Shahi Paneer** **\$16.99**
Royal-style paneer curry cooked with cashew cream and aromatic spices.
- Tomato Kaju Curry** **\$17.99**
Tangy tomato and cashew-based curry with a silky smooth texture.
- Cashew Phool Makhana** **\$15.99**
Crunchy lotus seeds and cashews cooked in a creamy nut-based sauce.
- Methi Chaman** **\$16.99**
Paneer cooked with fresh fenugreek leaves for a rich, earthy flavor.
- Chana Masala**   **\$13.99**
Chickpeas simmered in tangy onion-tomato gravy with north Indian spices.
- Nawabi Handi**  **\$14.99**
A royal medley of vegetables cooked in creamy, flavorful gravy.
- Dal Tadka**  **\$12.99**
Yellow lentils tempered with ghee, cumin, and garlic for a homely touch.
- Dal Makhani** **\$15.99**
Slow-cooked black lentils with butter and cream for that classic Punjabi taste.
- Bagara Baigan**   **\$15.99**
Baby eggplants cooked in spiced peanut-coconut gravy, Hyderabad style.
- Malai Kofta** **\$15.99**
Soft paneer dumplings in a smooth, creamy tomato-cashew sauce.
- Kadai Mushroom**    **\$16.99**
Tender mushrooms and crisp bell peppers tossed in a robust tomato-onion masala, infused with freshly ground kadai spices.

NON-VEG CURRIES

- Butter Chicken** **\$16.99**
Tender tandoori chicken simmered in a rich, buttery tomato cream sauce.
- Chicken Tikka Masala** **\$17.50**
Grilled chicken tikka simmered in a rich, creamy tomato gravy infused with aromatic spices and herbs.

Chicken Chittinadu   **\$17.50**

South Indian specialty with roasted spices, coconut, and pepper heat.

Kadai Chicken  **\$16.99**

Chicken cooked with bell peppers and onions in a thick, spiced kadai masala.

Navarasa Chicken Curry   **\$16.99**

Signature house curry blending spices with a south indian twist.

Shahenshah Chicken **\$17.99**

Royal chicken curry cooked in rich nut-based sauce and aromatic herbs.

Ramba Chicken    **\$17.99**

Spicy, flavorful chicken tossed with herbs and chilies, topped with a soft omelet for a fiery twist.

Galli ka Gosh   **\$18.99**

Street-style mutton curry bursting with rustic spices and bold flavors.

Mutton Shahi **\$18.99**

Succulent mutton pieces cooked in royal Mughlai gravy with cream and nuts.

Mutton Nalli Nihari   **\$21.99**

Slow-cooked mutton shank curry with bone marrow, rich and aromatic.

Navarasa Coconut Prawn Curry  **\$18.99**

Coastal-style prawn curry in creamy coconut gravy with curry leaves.

VEG BIRYANI

Veg Keema Biryani  **\$14.99**

Fragrant basmati rice layered with minced veggie masala and spices.

Gobi Cashewnut Biryani **\$15.99**

Crispy cauliflower and roasted cashews cooked in aromatic biryani masala.

Paneer 65 Biryani   **\$16.99**

Spicy fried paneer tossed with flavorful biryani rice and herbs.

Paneer GheeRoast Biryani   **\$16.99**

South-style paneer ghee roast layered with rich, buttery biryani.

Firehouse Paneer Biryani    **\$16.99**

Fiery Rayalaseema-style paneer biryani with bold regional spices.

Gongura Paneer Biryani   **\$17.99**

Tangy gongura paneer layered with aromatic rice — Andhra's classic twist.

Mushroom Ghee Roast Biryani **\$17.99**

Earthy mushrooms in ghee roast masala paired with spiced biryani rice.

Veg Dum Biryani  **\$14.99**

Traditional Hyderabad-style dum biryani slow-cooked with fresh vegetables and saffron.

Egg Ghee Roast Biryani  **\$15.99**

Boiled eggs in spicy ghee roast masala blended with flavorful rice.

NON-VEG BIRYANI

Chicken Dum Biryani  **\$14.99**

Traditional Hyderabad-style biryani slow-cooked with marinated chicken and aromatic spices.

Chicken 65 Biryani 	\$15.99
Crispy Chicken 65 layered over flavorful biryani rice with raita on the side.	
Chicken Ghee Roast Biryani 	\$17.99
Fiery South Indian ghee roast chicken blended with rich biryani rice.	
Shahenshah Chicken Biryani	\$17.99
Royal-style biryani with creamy chicken gravy and aromatic saffron rice.	
Chicken Rayalseema Biryani   	\$17.99
Spicy Rayalaseema-style chicken biryani with bold regional flavors.	
Chicken lollipop Biryani	\$16.99
Juicy chicken lollipops tossed with biryani rice and signature masala.	
Chicken Fry Piece Biryani 	\$16.99
Crispy fried chicken pieces layered with spiced biryani rice.	
Gongura Chicken Biryani  	\$16.99
Tangy gongura Chicken layered with aromatic rice — Andhra's classic twist.	
Mutton Dum Biryani	\$15.99
Tender mutton slow-cooked with saffron rice and rich biryani spices.	
Mutton GheeRoast Biryani 	\$18.99
Fragrant rice with spicy ghee-roasted mutton for a Southern twist.	
Mutton Shahi Gosh Biryani	\$18.99
Luxurious Mughlai biryani with creamy mutton gravy and aromatic rice.	
Nalli Gosh Biryani  	\$22.99
A royal biryani made with tender lamb shanks slow-cooked with fragrant basmati rice, saffron, and signature spices.	
Shrimp Ghee Roast Biryani 	\$18.99
Spicy, buttery shrimp ghee roast mixed with flavorful biryani rice.	
Fish Ghee Roast Biryani 	\$17.99
A coastal specialty — fish marinated in fiery ghee roast spices, cooked with long-grain basmati rice and traditional herbs.	

MANDI

Paneer Tikka Mandi	\$18.99
Smoky tandoori paneer served over fragrant mandi rice with mild Arabic spices.	
Veg Mandi	\$17.99
A wholesome vegetarian twist with spiced rice and sautéed veggies.	
Chicken Tandoori Mandi	\$18.99
Grilled tandoori chicken paired with aromatic mandi rice.	
Chicken 65 Mandi	\$18.99
Signature Chicken 65 served over spiced mandi rice with raita.	
Fry Piece Mandi	\$19.99
Deep-fried chicken pieces layered on flavorful mandi rice.	
Juicy Chicken Mandi	\$18.99
Tender, juicy chicken cooked to perfection with mandi spice mix.	
Juicy Mutton Mandi	\$19.99
Slow-cooked mutton on aromatic mandi rice — rich and satisfying.	
Mutton Fry Piece Mandi	\$19.99
Spicy fried mutton pieces served atop traditional mandi rice.	

SPECIAL RICE ITEMS

Jira Rice	\$6.99
Fragrant basmati rice tempered with cumin seeds and ghee.	
Biryani Rice	\$8.99
Aromatic spices infused rice, perfect to pair with any curry.	
White Rice 	\$5.99
Steamed long-grain rice, soft and fluffy.	
Sambar Rice with Papad 	\$8.99
South Indian comfort rice mixed with sambar and served with crispy papad.	
Curd Rice with Papad, challa Mirchi	\$8.99
Refreshing yogurt rice served with papad and spiced green chilli.	

BREAD BASKET

Butter Roti	\$3.99
Tandoori Roti 	\$3.50
Plain Naan	\$2.99
Butter Naan	\$3.49
Garlic Naan	\$3.99
Chilli Garlic Naan	\$4.99
Cheese Naan	\$5.99
Plain Parata	\$3.99
Aloo Parata	\$5.99
Naan Pack	\$13.99

DESSERTS

Gulab Jamun	\$4.99
Soft milk dumplings soaked in warm cardamom-infused sugar syrup.	
Rasmalai	\$5.99
Spongy cheese patties soaked in sweet saffron milk with pistachios.	
Tiramisu (Coffee/Mango)	\$5.99/6.99
Classic Italian dessert layered with coffee-soaked sponge and mascarpone cream.	
Blueberry Cream Cheese Biscoff	\$5.99
Smooth cream cheese layered with blueberry compote and crunchy Biscoff crumbs for a rich, indulgent dessert.	
Brownie with ice-cream	\$6.99
Warm, fudgy brownie topped with a scoop of vanilla ice cream.	
Carrot Halwa	\$5.99
Traditional Indian dessert made from grated carrots, milk, and ghee.	
Apricot Delight	\$6.99
Rich Hyderabadi dessert made with stewed apricots, cream, and nuts.	
Dubai Chocolate cake	\$6.99
Decadent chocolate cake layered with rich ganache and a hint of Arabian flair for a luxurious treat.	

DRINKS

Mango Lassi	\$5.99
Pops	\$1.99
Water	\$1.99
Thumps Up	\$3.49
Lemon Punch	\$4.99
Butter Milk	\$3.99
Tea/Coffee	\$3.99

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