



SUKHDEV

RESTAURANT

PERRY SOUND

**FINE INDIAN
CUISINE**

Welcome to Sukhdev Restaurant

A taste of India, served with love.

At Sukhdev Restaurant, food is more than just a meal it's a memory, a feeling, a celebration of culture and family. We are a proud family-owned restaurant, built with passion, tradition, and a dream to share the flavours of our homeland with our community here in Canada.

Every dish on our menu has a story. Passed down through generations, our recipes reflect the rich diversity of Indian cuisine from the vibrant streets of Punjab to the aromatic kitchens of Delhi. We cook with the same care and love as we would for our own family, using real spices, fresh ingredients, and time-honoured methods.

When you dine with us, you're not just a guest you're family.

Whether it's your first time trying Indian food or you're craving the comforting taste of home, we welcome you with open hearts and warm smiles. Our goal is simple: to serve food that touches your soul and creates moments you'll remember.

From our family to yours,

Welcome to Sukhdev Restaurant

where every meal tells a story.

www.Sukhdev.ca

APPETIZERS

SAMOSA

\$4.99

(Vegetable, Beef, Chicken)

Crispy Patties Stuffed with Seasoned Potatoes / Spiced Lean Ground Beef/Spiced Lean Ground Chicken & Peas.

SAMOSA TOKRI

\$8.99

Mix Assorted Beef, Chicken & Veg. Samosa

VEG. PAKORA

\$9.99

Crispy fritters made with mixed vegetables coated in a spiced gram flour batter.

ONION BHAJI

\$9.99

Thinly sliced onions mixed in a spiced gram flour batter and deep-fried.

PANEER PAKORA

\$9.99

Soft paneer cubes dipped in a spiced gram flour batter.

CHICKEN PAKORA

\$9.99

Tender chicken pieces marinated in spices, coated in gram flour batter.

FISH PAKORA

\$9.99

Delicately spiced fish fillets coated in gram flour batter.

FRIED VEG PLATTER

\$14.99

A Platter of our Favorite Vegetarian Appetizers

FRIED MEAT PLATTER

\$14.99

A Platter of our Favorite Meat Appetizers

SPRING ROLL

\$8.99

(Veg./Chicken/Noodle)

Pastry roll filled with vegetables or Chicken, Noodle Spring Roll



MANCHURIAN

\$13.99

(Veg./Gobi)

Deep Fried Mix Veg. Balls or Cauliflower tossed into Indo-Chinese Sauce

NOODLES (Veg. or Chicken)

\$11.99

Spicy Noodles with assorted Vegetables or Chicken Chunks

BUTTER CHICKEN POUTINE

\$12.99

APPETIZERS

CHAAT

SAMOSA CHAAT

\$9.99

Crushed vegetable samosa topped with yogurt, mint, tamarind sauce, chana masala and crispys.

ALOO TIKKI CHAAT

\$9.99

Crispy potato patties topped with chana, chutneys, and yogurt. Bursting with flavour!

DELHI DI CHAAT

\$9.99

Crushed Papdi & Lentil Balls topped with yogurt, mint, tamarind sauce, chana and potato



QUICK BITE APPETIZERS

WINGS & FRIES	\$13.99
MOZZERELLA STICKS	\$8.99
CHICKEN FINGER & FRIES	\$11.99
ONION RING	\$8.99
CHICKEN NUGGET	\$6.99
FRENCH FRIES	\$5.99

TANDOORI ENTREES



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TANDOOR

A tandoor is a traditional cylindrical clay oven used for cooking and baking, in which food is baked. This is a sealed heat cooking method by which food retains original flavor as it cooks in its own juices. Our tandoori food is marinated in a special masala, a mixture of yogurt and traditional spices. All dishes are served with Side of house special tamarind and mint sauce.

LEMON TANDOORI CHICKEN \$15.99

Chicken marinated in zesty lemon and aromatic spices, roasted in a traditional tandoor for a smoky finish.



CHICKEN TIKKA \$14.99

(Tandori, Malai)
Boneless Chicken Marinated in Yogurt and Mild Spices and Cooked on a Skewer in Tandoor



PANEER TIKKA \$14.99

Chunks of paneer marinated in spiced yogurt and grilled with bell peppers and onions for a smoky, flavorful bite.

SHRIMP TANDOORI \$15.99

Jumbo Shrimp Marinated in Aromatic Tandoor Sauce and Baked in Tandoor.

SOYA CHAMP \$14.99

(Tandoori, Malai)
Soya Champ Chunks marinated in yoghurt and freshly ground spices.

TANDOORI DRUM STICK \$9.99

SEEKH KEBAB \$13.99



Main Course

CHICKEN SPECIALTIES

(All chicken dishes are made with boneless white meat and are served with Basmati rice)

ROYAL BUTTER CHICKEN \$16.99

Tender Boneless Pieces of Tandoori Chicken Cooked in Fresh Rich Tomato Sauce with a Touch of Light Cream and Imported Seasonings

CHICKEN TIKKA MASALA \$16.99

Grilled chicken tikka simmered in a creamy tomato based gravy infused with aromatic spices.

CHICKEN CURRY \$16.99

Tender chicken simmered in a rich, spiced gravy made with tomatoes, onions, and aromatic Indian spices.

KADAI CHICKEN \$16.99

Tender chicken cooked with tomatoes, bell peppers, and traditional spices in a wok-style karahi for bold, rustic flavor.

CHICKEN ROGAN JOSH \$16.99

Succulent chicken cooked in a rich, aromatic gravy of yogurt, tomatoes, and traditional Kashmiri spices.

CHICKEN MADRAS COCONUT \$16.99

Spicy South Indian-style chicken curry cooked with coconut milk, tomatoes, and bold Madras spices.

CHICKEN PALAK (Chicken Saag) \$16.99

Tender chicken cooked in a creamy spinach-based gravy infused with mild spices and herbs.

CHICKEN SHAHI KORMA \$16.99

Tender chicken cooked in a rich, creamy gravy made with nuts, yogurt, and aromatic Mughlai spices.



DELHI CHILLY CHICKEN \$16.99

Chunks of chicken fried and then sauteed with onion green peppers and scallion with chef's special sauce

BOMBAY MANGO CHICKEN \$16.99

Tender Boneless Chicken Pieces Cooked with Mango base Curry Sauce Blended with Indian Spices

CHICKEN VINDALOO \$16.99

Spicy and tangy Goan-style chicken curry cooked with vinegar, garlic, and bold spices for a fiery kick.

☼ Main Course ☼

LAMB SPECIALTIES

(All lamb dishes are made with boneless meat and are served with Basmati rice)

SUKHDEV'S SPECIAL LAMB CURRY **\$21.99**

Lamb Prepared with Special Sauce,
Fresh Onions, Tomatoes, Ginger,
Garlic & Indian Spices



LAMB MASALA **\$21.99**

Tender lamb pieces cooked in a rich, spiced
tomato-onion gravy with traditional
Indian herbs and spices.

LAMB PALAK (SAAG) **\$21.99**

Succulent lamb simmered in a flavorful
spinach-based gravy infused with aromatic
spices and herbs.



LAMB ROGAN JOSH **\$21.99**

Tender lamb cooked in a rich, aromatic
Kashmiri-style gravy with yogurt, tomatoe
and warming spices.

LAMB SHAHI KORMA **\$21.99**

Juicy lamb pieces slow-cooked in a luxurious
creamy gravy made with yogurt, nuts and
fragrant Mughlai spices.

LAMB VINDALOO **\$21.99**

Spicy and tangy lamb curry cooked with
vinegar, garlic and bold Goan spices for a
fiery, flavorful kick.

LAMB BHUNA **\$21.99**

Tender lamb slow-cooked with onions,
tomatoes and aromatic spices in a thick,
flavorful bhuna-style gravy.



PUNJABI GOAT CURRY **\$14.99** (Bone-In)

☼ Main Course ☼

SEAFOOD SPECIALTIES

FISH CURRY **\$17.99**

Fresh fish simmered in a tangy, spiced gravy made with tomatoes, onions, and traditional coastal spices.

FISH COCONUT CURRY **\$17.99**

Fresh fish prepared with coconut curry sauce.

SHRIMP CURRY **\$19.99**

Shrimp cooked in curry sauce and a touch of tomato sauce.

SHRIMP VINDALOO **\$19.99**

Fresh Shrimp and Potatoes Sautéed with Spicy, Tangy Sauce

SHRIMP MANGO **\$19.99**

Shrimp prepared with Mango curry sauce.



BEEF SPECIALTIES **\$17.99**

(All beef dishes are made with boneless meat and are served with Basmati rice)

BEEF CURRY **\$17.99**

Tender beef simmered in a rich, spiced gravy made with onions, tomatoes and traditional Indian spices.

BEEF KORMA **\$17.99**

Succulent beef cooked in a creamy, mildly spiced gravy made with yogurt, nuts, and aromatic spices.

BEEF PALAK (BEEF SAAG) **\$17.99**

Tender beef cooked in a flavorful spinach-based gravy with traditional spices and herbs.

BEEF VINDALOO **\$17.99**

Spicy and tangy Goan-style beef curry made with vinegar, garlic and bold aromatic spices.

✧ Main Course ✧

VEGETARIAN SPECIALITIES

DAL MAKHANI

\$13.99

Slow-cooked black lentils and kidney beans in a rich, creamy tomato-based gravy with butter and aromatic spices.

DAAL TADKA (Yellow Daal)

\$13.99

Yellow lentils cooked with tomatoes, garlic, and spices.

CHANA MASALA (CHOLE)

\$13.99

Chickpeas simmered in a tangy, spiced tomato-onion gravy with aromatic Indian seasonings.

BHINDI MASALA (OKRA)

\$15.99

Fresh okra sautéed with onions, tomatoes, and traditional spices for a flavorful, dry-style curry.

BAINGAN BHARTA (ROASTED EGGPLANT)

\$15.99

Smoky roasted eggplant mashed and cooked with onions, tomatoes, and aromatic spices for a rich, flavorful dish.

MALAI KOFTA

\$15.99

Soft cottage cheese and potato dumplings simmered in a rich, creamy tomato-cashew gravy flavored with mild spices.

MIXED VEG. MASALA

\$13.99

A medley of fresh vegetables cooked in a spiced tomato-onion gravy with aromatic Indian seasonings.

MUSHROOM PYAZA

\$15.99

Mushrooms sautéed with plenty of onions, bell peppers and traditional spices in a semi-dry masala.

ALOO JEERA

\$12.99

Potatoes sautéed with cumin seeds and mild spices for a simple, flavorful Indian side dish.

ALOO GOBI

\$14.99

Cauliflower and potatoes cooked with onions, tomatoes and aromatic spices for a classic vegetarian dish.



ALOO PALAK

\$15.99

Potatoes cooked with spinach in a mildly spiced, flavorful gravy with traditional Indian herbs and spices.

CHANA SAAG

\$15.99

Chickpeas cooked in a flavorful spinach-based gravy with mild spices and traditional Indian herbs.

KADHI PAKORA

\$15.99

Gram flour fritters simmered in a tangy yogurt-based curry, seasoned with aromatic spices & tempered with ghee.

ALOO MATAR

\$12.99

Potatoes and green peas cooked in a mildly spiced tomato-onion gravy with traditional Indian seasonings.

Main Course

VEGETARIAN SPECIALITIES

PANEER LABABDAR **\$14.99**

Cottage cheese cubes cooked in a rich, creamy tomato based gravy with aromatic spices and a hint of sweetness.

SHAHI PANEER **\$14.99**

Paneer cubes cooked in a rich, creamy gravy made with cashews, cream, and aromatic Mughlai spices.

KADAI PANEER **\$14.99**

Paneer cooked with bell peppers, onions and tomatoes in a spiced, semi-dry karahi-style masala.

PALAK PANEER **\$13.99**

Soft paneer cubes simmered in a creamy spinach gravy seasoned with mild spices and aromatic herbs.

MATAR PANEER MUSHROOM **\$13.99**

A flavorful curry of green peas, paneer and mushrooms cooked in a spiced tomato-onion gravy.

PANEER TIKKA MASALA **\$14.99**

Grilled paneer cubes simmered in a spiced, creamy tomato gravy with bold North Indian flavors.

PANEER BUTTER MASALA **\$14.99**

Soft paneer cubes cooked in a rich, buttery tomato based gravy with cream and aromatic spices.

PANEER CHILLY **\$14.99**

Crispy paneer tossed in a spicy Indo-Chinese sauce with onions, bell peppers, and green chilies.

CHAMP BUTTER MASALA **\$14.99**

Soya chaap pieces simmered in a rich, buttery tomato-based gravy with cream and aromatic spices.



SIDES & BREADS

FRESHLY BAKED BREADS

BUTTER NAAN/PLAIN NAAN \$2.99

White Flour Bread Baked in our Tandoor

GARLIC NAAN \$4.99

Tandoor Baked Garlic Bread

ALOO NAAN \$4.99

Naan Stuffed with Seasoned potatoes

ALOO PARATHA \$4.99

Whole Wheat Bread Stuffed with Potatoes

ONION GARLIC NAAN \$4.99

White flour bread stuffed with seasoned onions and topped with fresh garlic and cilantro.

AMRITSARI KULCHA \$11.99

Stuffed tandoori bread served with spicy chana and tangy chutney. A true taste of Punjab

ROTI \$2.99

Whole Wheat Bread Baked in our Tandoor

CHANNA BHATHURA \$12.99

North Indian dish featuring a spicy chickpea curry paired with fluffy, deep-fried bread

PANEER NAAN \$4.99

Naan Stuffed with Indian Paneer

LACHA PARATHA \$5.99

Whole Wheat Bread with Buttery Layered

PESHAWARI NAAN \$4.99

Sweet naan stuffed with raisins baked in tandoor

COCONUT NAAN \$5.99

Naan Stuffed with Shredded Coconut

CHEESE NAAN \$5.99

A Naan Stuffed with Mozzarella Cheese

BREAD BASKET \$16.99

1 Butter Naan, 1 Garlic Naan, 1 Roti & 1 Lacha Pratha)



SIDES

PAPADUM \$2.99

Crispy Lentil Wafers

MIXED PICKLES \$1.99

Spicy Mixed Vegetable Pickles

MANGO CHUTNEY \$2.99

Sweet Spicy Mango Relish

SIRKAPYAAZ, LACHAPYAAZ \$2.99

Fresh cut Onion with Vinegar

MIXED RAITA \$3.99

Yogurt with Cucumbers and Carrots

MIXED SALAD \$5.99

Fresh cut cucumbers, tomatoes, onion and lettuce etc.

RICE & DESSERT

RICE SPECIALTIES

(All of our biriyani dishes are made from top quality imported Basmati rice and are served with Raita)



VEGETABLE BIRYANI

Aromatic Rice Flavored with Garden Fresh Vegetables Fragrant with Saffron. Garnished with Raisins and Cashews

\$13.99

BEEF BIRYANI

Aromatic Rice Flavored with Lean Beef and Saffron, and Garnished with Raisins and Cashews

\$14.99

CALCUTTA BIRYANI-SHRIMP

Aromatic Rice Flavored with Shrimp and Peas. Garnished with Raisins and Cashews

\$16.99

LAMB BIRYANI

A Classic Aromatic Mughlai Dish Flavored with Cubes of Tender Lamb and Fragrant with Saffron. Garnished with Raisins and Cashews.

\$15.99

CHICKEN BIRYANI

A Mughlai Dish Prepared with Chicken and Green Peas with Saffon Flavored Rice. Garnished with Raisins and Cashews

\$13.99

STEAMED RICE

Aromatic basmati Rice Cooked with Steam

\$3.99

GARLIC RICE

Aromatic basmati Rice cooked with Fresh Garlic

\$5.99

COCONUT RICE

Rice cooked with Coconut Milk & Shredded Coconut

\$5.99

JEERA RICE

Aromatic basmati Rice cooked with cumin seed

\$3.99

PEAS GOLDEN RICE

Aromatic Rice cooked with Peas and Haldi

\$5.99

SAFFRON RICE

Aromatic Basmati Rice Flavored with saffron fragrance

\$5.99



DESSERTS

GULAB JAMUN (2Pcs.)

\$4.99

KHEER (RICE PUDDING)

\$4.99

MOONG DAAL HALWA

\$5.99

GAJAR DA HALWA

\$5.99

RAS MALAI

\$5.99

Not all ingredients are listed on the menu. If you have any food allergies or dietary restrictions, please inform our staff before placing your order. Your safety is important to us.