



Thanjai
Restaurant®

WELCOME TO THANJAI RESTAURANT

The South of India is mainly comprised of the states of Tamil Nadu, Andhra Pradesh, Karnataka and Kerala. With a large coastline, surrounding hills and an interior plateau, it is known for producing a wealth of spices like cardamom, cloves, cinnamon, peppercorns, nutmeg etc. Rice is the staple grain and is a part of every meal from breakfast to dessert. Coconut palms abound and the fruit is an integral part of the cuisine. Though mainly vegetarian, fish, chicken and lamb make up part of the South Indian diet. The tempering is almost always based on a perfect blend of curry leaves, mustard seeds, chillis and oil or ghee [clarified butter].

From the popular dishes like dosas, idlis and vadas from Tamil Nadu to spicy curries from Chettinad or rich flavorful biryani's from Hyderabad, we bring you this selection of unique preparations from the unknown (lesser known) south for you to enjoy.

Four Foot Paper Dosa

Price: \$50



Only @ Thanjai Ottawa

Serves 4 to 8 persons. Smaller sizes also available.



Please read the description given for each relevant menu item.

A. Mention Spice Level: Mild, Medium, Spicy

B. Mention Oil Level: No Oil, Less Oil

C. Dosa: Crispy or Soft

Extra butter or ghee subject to additional charge.

Note: We charge 15% gratuity for all groups of eight (8) persons or more.

Please inform us if you are allergic to any type of food before placing your order.

Prices are subjected to change without prior notice.

Please ask for Vegan Sambar.

Ⓜ Gluten Free

🌶 Spicy

🌶🌶 Super Spicy

🌶🌶🌶 Extreme Spicy

🌱 Vegan

*Take-out, online order & delivery, catering & onsite dosa services available.
Food items mentioned on the menu are subject to availability.*



Drinks

Whiskey/Spirits

- SMIRNOFF VODKA 7
- JAMESON'S IRISH WHISKEY 6
- JAGERMEISTER 6
- RAMAZZOTTI SAMBUCA 6
- BOMBAY SAPPHIRE DRY GIN 6
- SAUZA SILVER TEQUILA 6

Cocktails

- THANJAI CAESAR 8
CLAMATO, VODKA, CUMIN, MUSTARD SEED, FRESH CURRY LEAVES
- NEEL SAMUDHRA "BLUE OCEAN" 9
BLUE CURAÇAO, COINTREAU, LIMCA, FRESH LIME

Sparkling Wines

- YELLOW TAIL SPARKLING WINE 7

Bar Rail Drinks

- GIN & TONIC, VODKA SODA, RUM & COKE ETC. 7



Beer

- CORONA 330ML 6
- TIGER 500ML 7
- BEAU'S LUGTREAD 473ML 7
- CHEETAH 341ML 7
- STRONGBOW DRY CIDER 500ML 7
- COLLECTIVE ARTS IPA 473ML 8

Red Wine

- HOUSE WINE -YELLOW TAIL SHIRAZ - AUSTRALIA
8 OZ 10
- GOATS DO ROAM - SOUTH AFRICA
8 OZ 11
- INCEPTION DEEP LAYERED RED - SOUTH AFRICA
8 OZ 11
- LAS MULAS ORGANIC - CHILI
8 OZ 10

White Wine

- HOUSE WINE - BAREFOOT PINOT GRIGIO- CALIFORNIA
8 OZ 9
- CONOSUR ORGANIC WHITE- CHILI
8 OZ 9
- BADEN GEWÜRZTRAMINER-GERMANY
8 OZ 9

Wine by the Bottle

- J. LOHR LOS OSOS MERLOT - CALIFORNIA 57
MEDIUM BODIED, SMOKEY DARK FRUIT UNDERTONES AND VELVETY TANNIS
- RUFFINO CHIANTI-TUSCANY, ITALY 45
RED BERRY HUES, SPICY NOTES, DRY WITH A GENTLE FIRM FINISH



HOT BEVERAGES

Regular Tea	3
Masala Tea	4
Green Tea	3
South Indian Coffee	4
Milk	2.50

SOFT DRINKS & JUICES

Canada Dry	2.50
Ginger Beer	3.50
Coke	2.50
Diet Coke	2.50
Pepsi	2.50
Diet Pepsi	2.50
Sprite	2.50
Perrier	3.50
Crush	2.50
7Up	2.50
Diet 7Up	2.50
Juices	3.50

INDIAN SOFT DRINKS (IMPORTED)

Thums up	4
Limca	4
Fanta	4

SIGNATURE SOFT DRINKS

Mango Lassi	5
Mango Milkshake	5
Sweet lime Juice / Soda	4 / 5
Salt Lime Juice / Soda	4 / 5
Sweet Lassi	4
Salt Lassi	4
Buttermilk	4



We provide the following services:

- Take-Out, Delivery and Online Order Services
- Catering Services and Onsite Dosa Services
- Corporate Lunch Service

For more information, please contact:
613-695-1969
www.thanjairrestaurant.com



SOUPS All items are Gluten-Free and Vegan (GF) (V)

- Dal Soup** *A mildly flavored lentil soup garnished with coriander leaves* 7
- Rasam Soup** *A tangy spicy tomato soup spiced with red chilis, curry leaves and tamarind* 7

APPETIZERS Vegetarian

- Vegetarian platter (5 pieces)** (GF) (V) *Chef picks the 5 pieces* 13
- Masala peanut** *Oil roasted salted peanuts* 7
- Paneer 65** (GF) *Pieces of cottage cheese marinated in Indian spices and deep fried* 13
- Idly 65** (GF) (V) *Pieces of Idly marinated in Indian spices and deep fried* 11
- Samosa Chaat** *Samosa is broken into pieces with green and sweet chutney garnished with onion, coriander, hot spices and a dash of curd* 9
- Sambar Vada** (GF) (V) *Medhu vadas soaked in our sambar* 8
- Rasam Vada** (GF) (V) *Medhu vadas soaked in our rasam* 8
- Curd Vada** (GF) *Medhu vadas soaked in our spiced yoghurt* 8
- Onion Bhaji (x2)** (GF) (V) *Delicious onion fritters in a lightly seasoned chickpea batter served with tamarind sauce* 6
- Samosa (x2)** *Triangular pastries stuffed with potatoes and peas and fried. Served with tamarind or mint sauce* 6
- Medhu Vada or Masala Vada (x2)** (GF) (V) *Crispy fried lentil doughnuts with onions, green chilis and curry leaves, served with chutney. Savory fritter prepared with Chana dal (gram dal) and few spices* 6

SPECIAL APPETIZERS Check for availability

- Onion pakora** *Onion dipped in delicious flour batter and deep fried* 10
- Pav bhaji** *Thick vegetable curry served with a soft bread roll* 7
- Chaat papdi** *Crispy fried dough wafers, chickpeas, potatoes, dahi* 7
- Pani puri** *Round hollow puri filled with mixture of flavored water* 7

Non Vegetarian All items are Gluten-Free (GF)

- Shrimp Fry** *Deep fried shrimp in Indian spices* 14
- Chicken 65** *Pieces of boneless chicken marinated in Indian spices and deep fried* 13
- Fish Pakora** *Fish dipped in delicious gram flour batter and deep fried* 13
- Egg Bhurji** *Scrambled eggs with sauteed chopped onions, chilis and spices* 9
- Omelette** *Pan fried beaten eggs with onions, chilis and spices* 8

IDLY All items are Gluten-Free and Vegan (GF) (V)

- Chilli Idly** 🌶️ *Chunks of fresh idlis sauteed with onions, chilis and peppers prepared in Indo-Chinese style. Please request Mild, Medium or Hot* 12
- Sambar Idly/Rasam Idly** *Three idlis soaked in sambar or rasam* 10
- Podi Idly** *Four idlis bathed in spicy podi oil, served with sambar and chutney* 10
- Idly Plate (x4) / Idly (x3) Vada (x1)** *Four fluffy steamed rice and lentil cakes, or three with one vada, an Indian comfort food served with sambar and chutneys* 9



UTTAPAM Gluten-Free (GF)

*A thick soft version of the dosa, comforting like a savoury pancake with a few variations.
Served with sambar and chutneys.*

Onion Hot Chili Uttapam (V) (🌶️)	<i>Sprinkled with red onions and sliced hot chilis</i>	13
Vegetable Uttapam (V)	<i>Cooked with vegetables (green peas and carrot)</i>	12
Tomato Uttapam (V)	<i>Cooked with tomatoes</i>	12
Cheese Uttapam (V)	<i>Sprinkled with cheese</i>	13
Masala Uttapam (V)	<i>Cooked with mildly spiced potato masala</i>	13
Onion Uttapam (V)	<i>Sprinkled with caramelized onions</i>	11
Plain Uttapam (V)		10

STYLE HAKKA DAKSHIN

Chilli Chicken (🌶️)	<i>Boneless chicken sauteed with onions, chilis, red and green peppers. Please request Medium or Spicy</i>	14
Chilli Shrimp (🌶️)	<i>Shrimp sauteed with onions, chilis, red and green peppers. Please request Medium or Spicy</i>	15
Chicken Manchurian (🌶️)	<i>Battered boneless chicken fried in Indo-Chinese style</i>	14
Chilli Paneer (🌶️)	<i>Pieces of cottage cheese sauteed with onions, chilis, red and green peppers. Please request Mild, Medium or Spicy</i>	13
Chilli Paratha (🌶️)	<i>Pieces of paratha sauteed with onions, chilis and vegetables. Please request Mild, Medium or Spicy</i>	13
Mushroom or Cauliflower Manchurian (🌶️) (V)	<i>Cauliflower florets or mushrooms batter fried. Indo-Chinese style</i>	12

DOSA Gluten-Free (GF)

Our speciality, the famous dosa, is an incredibly thin crepe created with a batter of fermented crushed rice and lentils. Traditionally they are served crispy thin either plain or stuffed with masala (spiced potatoes). All our dosas are served with sambar and chutneys. Please ask for Vegan Sambar. (V)

Cheese Garlic Dosa	<i>Sprinkled with cheese and garnished with garlic blend</i>	13
Cheese Dosa	<i>Sprinkled with cheese</i>	12
Chilli Cheese Dosa	<i>Sprinkled with cheese and chilis</i>	12
Mysore Plain Dosa (V)	<i>Layered with our house special Mysore chutney</i>	12
Podi Dosa (V)	<i>Stuffed with coarse powder mixture of ground dry spices that typically contain dried chilis and urad</i>	12
Ghee Roast Dosa	<i>Brushed with ghee</i>	12
Paper Dosa (V)	<i>Incredibly large thin and crispy crepe</i>	11
Sett Dosa (V)	<i>Soft and thick like pancakes</i>	11
Plain Dosa (V)		11



MASALA DOSA CHOICE

Cheese Garlic Masala Dosa <i>Sprinkled with cheese and garnished with garlic blend, stuffed with potato masala</i>	14
Chilli Cheese Masala Dosa 🌶️ <i>Sprinkled with cheese and chilis, stuffed with potato masala</i>	14
Chilli Cheese Onion Masala Dosa 🌶️ <i>Incredibly large thin and crispy crepe, stuffed with potato masala</i>	14
Cheese Masala Dosa <i>Sprinkled with cheese, stuffed with potato masala</i>	13
Ghee Paper Masala Dosa <i>Incredibly large thin crepe brushed with ghee, stuffed with potato masala</i>	13
Mysore Masala Dosa 🍷 <i>Layered with our house special Mysore chutney, stuffed with potato masala</i>	13
Podi Masala Dosa 🍷 <i>Stuffed with course powder mixture of ground dry spices that typically contain dried chills and urad, stuffed with potato masala</i>	13
Ghee Masala Dosa <i>Dosa brushed with ghee, stuffed with potato masala</i>	13
Paper Masala Dosa 🍷 <i>Incredibly large thin and crispy crepe, stuffed with potato masala</i>	13
Onion Masala Dosa 🍷 <i>Onion filled dosa stuffed with potato masala</i>	13
Masala Dosa 🍷 <i>Plain dosa stuffed with potato masala</i>	12

SPECIALITY & SIGNATURE DOSA

Chili Paneer Masala Dosa 🌶️ <i>Thin crispy crepe stuffed with potato masala and Indian homemade cheese blended with chilis and spices and stuffed with potato masala</i>	14
Chili Garlic Masala Dosa 🍷🌶️ <i>Stuffed with special potato masala blend, brushed with garlic spread</i>	14
Channa Masala Dosa 🍷 <i>Stuffed with delicious chickpeas channa masala filling</i>	14
Mushroom Masala Dosa 🍷 <i>Stuffed with spicy potato masala blend and accented with a tasty filling of mushroom masala</i>	14
Pav Bhaji Dosa (Mumbai Street Style) <i>Well known and loved Pav bhaji dosa with vegetables spread over a thin crispy crepe</i>	14
Kanchipuram Kara Masala Dosa 🍷🌶️🌶️ <i>Stuffed with extremely spicy rare chilis, bell peppers, cabbage, herbs and spices</i>	14
Chettinad Masala Dosa 🍷🌶️ <i>With unique chettinad gravy made up of black pepper, rare kashmiri chilis, herbs and spices</i>	14
Mirch Masala Dosa 🍷🌶️🌶️ <i>A spread of 15 different herbs and spices mixed with rare red Mangalore chilis</i>	14
Coriander Masala Dosa 🍷🌶️ <i>Masala dosa with a traditional coriander chutney made with farm fresh cilantro, chilis and herbs</i>	14
Hyderabad Gongura Dosa 🍷🌶️ <i>With a rare spread of Andhra gongura chutney</i>	\$14
Paneer Masala Dosa <i>Stuffed with homemade cheese blended with paneer, spices and potato masala</i>	14
Palak Paneer Dosa <i>Dosa prepared with a spread of mildly seasoned spinach, herbs and topped with homemade cheese</i>	14



NON-VEGETARIAN DOSA

Lamb Masala Dosa 🌶️ *Masala dosa with an added spicy filling of curried lamb* 16

Chicken Masala Dosa 🌶️ *Masala dosa with an added spicy filling of curried chicken* 15

Egg Dosa *Dosa cooked with mildly spiced eggs with onions, tomatoes and green chilis* 14

RAVA DOSA

Paper thin crispy crepe made with a mix of wheat semolina and rice flour with aromatic herbs and spices. Served with sambar and chutneys. Rava dosas are NOT Gluten-Free. All Rava dosas are Vegan. ❶

Chili Onion Rava Masala Dosa *Stuffed with potato masala, onions and chilis* 16

Onion Rava Masala Dosa *Stuffed with potato masala and onions* 15

Chili Rava Masala Dosa *Stuffed with potato masala and chilis* 15

Chili Rava Dosa *Sprinkled with chilis* 14

Onion Rava Dosa *Sprinkled with onions* 14

Rava Masala Dosa *Stuffed with potato masala* 14

Rava Dosa 14

BIRYANI All items are Gluten-Free ❸

Lamb Biryani *Delicious lamb biryani served with a boiled egg and raita* 15

Shrimp Biryani *Delicious shrimp biryani served with a boiled egg and raita* 15

Chicken Biryani *Delicious chicken biryani served with a boiled egg and raita* 14

Egg Biryani *Delicious egg biryani served with a boiled egg and raita* 12

Vegetable Biryani *Aromatic basmati rice cooked with vegetables and seasoned with rice spices like cinnamon, cardamom and cloves. Served with raita (yoghurt with cucumbers and carrots)* 11

CURRY MASALA (NON-VEGETARIAN) All items are Gluten-Free ❸

Shrimp Curry 🌶️ 16

Fish Curry 🌶️🌶️ 16

Lamb Curry 🌶️🌶️ 16

Chettinad Chicken Curry 🌶️ 15

Pepper Chicken Curry 🌶️🌶️ 15

Boneless Chicken Curry 15

Butter Chicken 14

Chicken Curry 🌶️ 13

Egg Masala 12



Curry Masala (Vegetarian) All items are Gluten-Free (GF)

Paneer Butter Masala	13
Mutter Paneer	13
Veg Chettinad	13
Eggplant Bhaji (V)	12
Channa Curry (V)	12
Mushroom Curry (V)	12
Veg Khurma	12
Spinach Lentils Curry (V)	11
South Indian Dhal (V)	10

DOSA WRAP

Vegetarian Manchurian (V) <i>Mixed Vegetable and beans with a mixture of Indo-Chinese spices</i>	12
Chicken Manchurian (V) <i>Mixed vegetable, chicken and beans with a mixture of Indo-Chinese spices</i>	14
Chicken 65 <i>Chicken 65 pieces, vegetable and beans</i>	14
Chicken Tikka <i>Chicken tikka pieces, vegetables and beans</i>	15

Thali (Lunch only)

Traditional South Indian home-style meal served in a thali with bowls comprised of soup, two types of lentils and vegetable preparations, dessert accompanied with basmati rice or chappati or naan or paratha.

Lamb Thali	16
Shrimp Thali	16
Chicken Thali	15
Fish Thali	15
Vegetarian Thali	13

Kothu Parotha

Chopped parotha with lamb or chicken or eggs or vegetables with spicy gravy.

Lamb Kothu (contains eggs)	16
Chicken Kothu (Contains Eggs)	15
Egg Kothu	14
Veg Kothu	13

Rice Specialities All items are Gluten-Free (GF)

Pongal <i>Rice and lentils cooked together and seasoned with whole black pepper cummin seeds and drizzled with ghee</i>	11
Bisi bele bhat <i>All time Bangalorean favourite dish made of rice, lentils and vegetables flavored with tamarind</i>	10
Lemon Rice (V) <i>Basmati rice tempered with black mustard seeds, chilis and curry leaves, with fresh lemon juice for taste</i>	10
Tomato Rice (V) <i>Basmati rice flavored with tomatoes and spices</i>	10
Tamarind Rice (V) <i>Basmati rice flavored with a tangy tamarind sauce</i>	10
Curd Rice <i>Basmati rice with yoghurt, tempered with black mustard seeds and curry leaves served cold</i>	9
Basmati Rice (V)	3



FRIED RICE & NOODLES All fried rice are Gluten-Free ^{GF}

Vegetarian	11
Egg	12
Chicken	13
Lamb	14
Shrimp	15

INDIAN BREADS

Naan	2.50
Chappati	2.50
Parotha	3

DESSERTS

Mango Ice Cream	4
Ice Cream (Vanilla or Chocolate)	3
Gulab Jamun (x2) <i>Balls of cheese soaked in sugar syrup</i>	3
Carrot Halwa	3
Rava Kesari (Thanjai Special Dessert)	3
Rasmalai (x1) <i>Ball of cheese in condensed milk.</i>	2

KIDS CORNER

Mini Cheese Uttapam <i>Thin pancake with cheese</i>	10
Kids Cheese Dosa <i>Thin crispy crepe with sprinkled cheese</i>	9
Chocolate Dosa <i>Thin crispy crepe layered with chocolate spread</i>	9
Rocket Dosa <i>Plain crepe folded like a rocket</i>	8
Mini Samosas (x8)	5
Mac and cheese	8
Butter chicken dosa	10
French fries	4

Celebrate your events in our private floor

We offer a complete package which includes the following

Customised menu to your taste

Group Lunch & Get-togethers

Business Meetings & Presentations

We are committed to ensuring that your party will be memorable!!

Call us to reserve a date and get our special package pricing.

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