

SHARE PLATES


Harvest Board | for 2: 26 | for 4: 39

locally cured meats, artisan cheeses, house pickles + preserves, fresh fruit, roasted pappadam, balsamic focaccia crisps

Fresh Baked Focaccia + Dipping Oil | 11.75 

locally baked focaccia, confit garlic, herb dusted olive oil, balsamic glaze

Pani Puri Shots | 10 

the best Indian street snack - wheat puffs, potatoes, chickpeas & spiced tamarind water make it boozy with turmeric vodka (2oz) +4 

Warm Roasted Garlic Bruschetta | 14.25

over seared focaccia with local microgreens, shaved parmesan, balsamic glaze

Fried Halloumi | 13

lightly dashed with spices & drizzled in lime crema + spiced mango chutney

Warm Mediterranean Spinach Dip | 18.25

creamy, perfectly spiced & served with house papdi chips

Vegetable Pakoras | 14  

Nandi's specialty - mixed vegetables battered in spiced chickpea flour with tamarind chutney

Fish Pakoras | 20  

basa fish battered in a spiced chickpea flour with mint + cilantro chutney

Charred Tomato Steamed Mussels | 1/2 lb. 16 | 1 lb. 22 

charred tomato chutney, local white wine, red onion, garlic, ginger + garlic seared focaccia

Ginger Mint Prawns | 20  

tiger prawns cooked in ginger infused mint sauce + spices & drizzled in spiced mango chutney

Chili Paneer | 19.50

street-food style appy with paneer tossed in a house made ginger chili sauce with onion, bell pepper, mushrooms & broccoli + served with a Lacha Naan

Tandoori Chicken Kebabs | 18.25  

house made kebabs cooked in the clay oven and served with three chutneys

Samosa Chaat | 16

two veggie samosas covered in chana masala, mint chutney, tamarind chutney, whipped yoghurt, onions, cilantro & spices | Chicken Samosas +2

Aloo Tikki | 16  

two Indian potato patties covered in chana masala, two chutneys, onions, cilantro & spices

Tostada Nachos | 23.75 

onion, tomato, corn, cilantro, feta cheese, lime crema & house roasted cumin salsa spiced chicken kebab +7 | ground beef +7 | pulled pork +7 | smashed avocado +5

Chicken Wings | 18  

hot • Indian hot • chili mango • lemon masala • plum bbq • lemon pepper • salt + pepper

SOUPS, SALADS & FLATBREADS

Potato + Corn Chowder | cup 8.25 | bowl + focaccia 14

Chef's Special Soup | cup 8.25 | bowl + focaccia 14

House Greens | small 7.50 | large 14.50 

shaved cucumber, crisped carrots, toasted almonds, radish, feta, apple dijon vinaigrette
crispy tofu +6 | grilled chicken +9 | garlic prawns +13

Harvest Caesar | small 7.50 | large 14.50

house leaf blend, dijon-caesar dressing, crisped prosciutto, parmesan, garlic croutons
crispy tofu +6 | grilled chicken +9 | garlic prawns +13

Avocado Salad | small 10 | large 19 

avo, red onion, cherry tomato, shaved cucumber, crisped carrots, radish, feta, honey cilantro + lime
crispy tofu +6 | grilled chicken +9 | garlic prawns +13

Butter Chicken Flatbread | 23.75

Nandi's famous Butter Chicken, sliced radish, mango goat cheese, fresh cilantro, red onion, mint chutney

Hot Honey Flatbread | 23.75

roasted garlic bruschetta, genoa salami, confit garlic, mango goat cheese, feta cheese, shaved grana padano, house made hot-honey glaze, fresh cilantro

HARVEST HANDHELDS

handhelds are served with fries - substitutions + upgrades listed below

Harvest Chicken Tacos | 22.25

Nandi's special Murg Rara chicken, lime roasted corn, feta cheese, fresh cilantro house roasted cumin salsa, lime crema & pink-pickled onion on 2 flour tortillas

Aloo Tikki Burger | 22.25 

Indian street inspired sandwich with a crisp aloo tikki smashed between soft brioche style buns with mint chutney, tamarind chutney, red onion, roma tomato & crispy sev

Tandoori Fried Chicken Sandwich | 23.75

house marinated buttermilk fried tandoori chicken, pink-pickled onion, house made fennel coleslaw & curry aioli on signature buns from Brynn's Bakery

Cheddar + Bacon Burger | 22.75

grass-fed beef patty, smoked bacon, red onion, tomato, aged cheddar, lettuce & ancho chipotle on signature buns from Brynn's Bakery

Upgrade Your Handheld

SUB YOUR FRIES: green salad +2 | harvest caesar +2 | cup of soup +2 | garlic fries +5 | masala fries +5

classic poutine +6 | butter chicken poutine +8 | onion rings +5 | gluten-free bun +2

ADD-ONS: bacon +4 | gravy (vegan) +3 | smashed avo +5 | ginger-fennel mushrooms +4

ENTRÉES

Chicken + Mushroom Alfredo | 26

house made parmesan alfredo cooked with marinated chicken & house ginger-fennel mushrooms, with garlic seared focaccia from Brynn's Bakery

Butter Prawn Rosé | 27

house alfredo cooked into Nandi's butter chicken sauce and tiger prawns, served with garlic seared focaccia from Brynn's Bakery

Vegan Harvest Bowl | 22.25  

cumin basmati rice, ginger-fennel mushrooms, crispy ginger tofu, shaved cucumber, crisped carrots, shredded red cabbage, pink-pickled onion, seared corn, toasted almonds, radish, local microgreens

Herb Seared Chicken Breast | 28.25 

marinated chicken breast, duchess whipped potatoes, seasonal roasted vegetables, house made mint + cilantro infused béarnaise sauce

Mint Seared Kuterra Salmon | 33.75  

Atlantic Kuterra Salmon served with cumin basmati rice with Nandi's spiced mint chutney & seasonal roasted vegetables

ON THE SIDE

French Fries | 10 

Vegetable Samosa | 4 

Chicken Samosa | 4

Garlic Seared Focaccia | 6 

Spiced Mango Chutney | 2  

Indian Hot Sauce | 2  

Plain Naan | 3.25

Coconut Naan | 5.75

Cumin Basmati Rice | 6  

Housemade Raita | 6 

Garlic Fries | 13 

Masala Fries | 13 

Herb Roasted Vegetables | 6  

Garlic Whipped Potatoes | 6 

Mint & Cilantro Chutney | 2  

Tamarind Chutney | 2  

Garlic Naan | 3.50

Masala Naan | 5.50

Chopped Indian Side Salad | 6  

Pappadam | 4  

Get Saucy | 1.25

chili mango • curry aioli • minted ranch • ancho chipotle • spicy hoisin • plum bbq
garlic aioli • lime crema • ranch • caesar • plum • hot • teriyaki

 Dairy Free

 Gluten Friendly*
ask your server for details*

 Vegan

NANDI'S FAMOUS INDIAN FOOD

VEGETARIAN DELIGHTS

Dal Turka | 19 

mixed lentils simmered in tomatoes, onion, garlic, ginger & spices

Dal Makhni | 21

a mixed lentil curry cooked in a rich & buttery sauce

Chana Masala | 19 

chickpeas cooked in a warm curry with onions & tomatoes

Aloo Gobi | 20 

a specialty dish made of potatoes and cauliflower sautéed in warm spices

Eggplant Bhartha | 22 

roasted eggplant pureed & cooked into onions, ginger, garlic and warm spices

Bhindi Masala | 20 

fresh cut okra cooked in dry spices with bell peppers, onions & ginger

Malai Kofta | 22

crisp paneer + potato koftas cooked into a creamy Mughlai sauce with coconut & nuts

Aloo Mattar | 20 

potatoes cooked into a light flavourful curry with peas

Mattar Paneer | 21

paneer simmered in a light flavourful curry with peas

Shahi Paneer | 22

paneer cooked in a creamy red-tomato curry with coconut & nuts

Paneer Makhni | 22

paneer cooked into a rich & creamy tomato curry


Karahi Paneer | 22

paneer cooked into a fiery curry with bell peppers, onion, ginger & thai-red chili

Palak Paneer | 22

paneer cooked into puréed spinach with onion, ginger, garlic & spices

Veg Korma | 22

mixed vegetables cooked in a creamy coconut curry with coconut & nuts
VEGAN/DAIRY FREE? substitute coconut milk +2 

Vegetable Biryani 20 

mixed vegetables cooked into basmati rice with a special mix of tangy spices with coconut & nuts | served with house made raita

All Indian Mains are Gluten Free +
Served with Cumin Basmati Rice

CHICKEN DISHES

Butter Chicken | 24

Nandi's famous butter chicken; a rich + creamy sauce with a unique blend of spices

Murg Rara | 25

Nandi's new favourite; a spicy + creamy curry made with shredded chicken + marinated chicken thigh, bell peppers, mushrooms & coconut

Chicken Curry | 24 

a light flavourful curry with Nandi's special blend of spices

Chicken Vindaloo | 24 

a slow roasted house blended vindaloo sauce cooked with potatoes to cut the heat

Chicken Korma | 25

a rich + creamy Mughlai style gravy with coconut, almond & cashews
DAIRY FREE? substitute coconut milk +2

Chicken Goa Curry | 25

a sweet, flavourful coconut curry inspired by the tropical flavours of Goa
DAIRY FREE? substitute coconut milk +2

Chicken Tikka Masala | 25

a fiery and creamy tomato curry with bell pepper, onion, ginger, garlic & red Thai chili

Mango Chicken | 25 

one of Nandi's oldest classics - a sweet and rich sauce with chunks of mango

Palak Chicken | 24

puréed spinach cooked with onion, ginger, garlic, tomato & spices

Chicken Biryani | 23 

chicken cooked in rice with a mix of tangy spices, coconut & nuts | served with raita

LAMB DISHES

Lamb Curry | 25 

a light flavourful curry with Nandi's special blend of spices

Lamb Rogan Josh | 25 

a Kashmiri style curry with notes of cardamom + clove made with Nandi's 30-day roasted spice blend

Lamb Vindaloo | 25 

slow roasted house blended vindaloo sauce cooked with potatoes to cut the heat

Lamb Korma | 25

a rich + creamy Mughlai style gravy with coconut, almond & cashews
DAIRY FREE? substitute coconut milk +2

Karahi Lamb | 25 

a fiery curry with bell pepper, onion, ginger, garlic & red Thai chilies

Lamb Biryani | 25 

lamb cooked into rice with a mix of tangy spices, coconut & nuts | served with raita

SEAFOOD choice of Pacific Cod or Tiger Prawns

Fish / Prawn Curry | 24 

a light flavourful curry with Nandi's special blend of spices

Fish / Prawn Vindaloo | 24 

a slow roasted house blended vindaloo sauce cooked with potatoes to cut the heat

Fish / Prawn Korma | 25

a rich + creamy Mughlai style gravy with coconut, almond & cashews
DAIRY FREE? substitute coconut milk +2

Fish / Prawn Goa Curry | 25

a sweet, flavourful coconut curry inspired by the tropical flavours of Goa
DAIRY FREE? substitute coconut milk +2

Fish / Prawn Makhni | 25

a rich & creamy tomato based sauce similar to Nandi's Butter Chicken

Fish / Prawn Masala | 25 

a fiery curry with bell pepper, onion, ginger, garlic & red Thai chilies

Prawn Biryani | 24 

tiger prawns cooked in rice with a mix of spices, coconut & nuts | served with raita

SPECIALTY BREADS

Plain Naan | 3.25

fluffy Indian leavened bread

Lacha Naan | 3.50

thin buttery + flakey leavened bread

Coconut Naan | 5.75

sweet coconut, cardamom & spices

Aloo Kulcha | 6

naan stuffed with spiced potatoes and topped with spices and seeds

Garlic Naan | 3.50



tandoori naan topped garlic + cilantro

Masala Naan

topped with garlic, fresh spices and seeds

Tandoori Roti | 2.50 

whole wheat bread baked in our clay oven

Pappadam | 4  

crisp fire-roasted lentil flour wafers with mango chutney

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Tamarind Chutney | 2  

Garlic Naan | 3.50

Masala Naan | 5.50

Chopped Indian Side Salad | 6  

Pappadam | 4  

| prices do not include applicable taxes or gratuities | please alert your server of any allergies prior to ordering | groups of 6 or more may be subject to an 18% gratuity |

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ask your server for details*

 Vegan