



Continue your journey with us at Adrak, as classical ingredients and cooking methods meet nouveau culinary styles.

Adrak Richmond Hill
15 Wertheim Court
905-889-8000

Adrak Yorkville
138 Avenue Road
416-413-0777

○ Small Plates Vegetarian

OKRA SALAD 🌱 🌿 🍃	\$18.00
<i>Fried Okra, Onions, Tomatoes, Chaat Masala</i>	
SARSON KE PHOOL 🌱 🌿	\$16.00
<i>Baked Broccoli, Mustard Seeds, Pickled Spices</i>	
KATAIFI PANEER 🌱	\$19.00
<i>Threaded Indian Cheese, Lemon-Chili Marinade</i>	
PANEER PARATDAR 🌱	\$19.00
<i>Layered Cheese, Mushroom, Spinach</i>	
SAUNFIYANI TIKKA 🌿	\$17.00
<i>Grilled Paneer, Fennel, Cream Cheese</i>	
NADROO KI SHAMMI	\$19.00
<i>Pan-fried Lotus Patty, Green Cardamom, Black Pepper</i>	
MATAR CUTLET 🌱	\$17.00
<i>Green Pea and Cheese Fried Dumplings, Vermicelli Crust</i>	
SABZ SEEKH	\$18.00
<i>Baked Seasonal Vegetables Kebab, Mixed Nuts</i>	
BHARWAN MALAI CHAAP	\$16.00
<i>Stuffed Soya Kebabs, Cardamom, Cream Cheese</i>	
CHUTNEY WALE ALOO 🌱	\$16.00
<i>Tandoori Baby Potatoes, Black Salt, Tamarind</i>	

○ Quick Bites

DAHI PURI 🌱	\$12.00
<i>Crisp Shells, Sprouts, Sweetened Yogurt, Chutney</i>	
SAMOSAS CHAAT	\$12.00
<i>Potato Pastry, Sweetened Yogurt, Chutney</i>	
ALOO TIKKI 🌱	\$12.00
<i>Potato Patties, Yogurt, Tamarind and Mint Chutney, Pomegranate</i>	
ONION BHAJI 🌱 🌿	\$12.00
<i>Onion Fritters, Tamarind Chutney</i>	
PANKH 🌱	\$16.00
<i>Fried Chicken Wings, Honey-Chili Chutney</i>	

NUT-FREE	🌱
GLUTEN-FREE	🌿
VEGAN	🍃
JAIN	🌱

○ Small Plates Non-Vegetarian

BHATTI KA JHINGA 🌱 🌿	\$30.00
<i>Grilled Jumbo Prawns, Pounded Masalas</i>	
AMRITSARI MACCHI 🌱	\$20.00
<i>Fresh Fish Cubes, Red Chili, Gram Flour</i>	
KALONJI LEHSUN TIKKA 🌱 🌿	\$20.00
<i>Baked Fish Morsels, Onion Seed, Garlic</i>	
PANCH PHORAN RAINBOW TROUT 🌱	\$28.00
<i>Tandoori Whole Fish, Pickling Marinade</i>	
DHUNGARI MURGH TIKKA 🌱 🌿	\$19.00
<i>Smoked Spiced Chicken Morsels</i>	
MURGH BARRAH KEBAB 🌱 🌿	\$17.00
<i>Baked Chicken Drumsticks, Hung Yogurt, Cheese</i>	
MURGH MAKHMALI SEEKH 🌱	\$18.00
<i>Grilled Minced Chicken, Cumin Seeds</i>	
TANDOORI CHICKEN (HALF) 🌱 🌿	\$20.00
<i>Two Chicken Legs, Kashmiri Chili, Hung Yogurt</i>	
PESHAWARI LAMB CHOPS 🌱 🌿	\$40.00
<i>Charcoal Grilled Lamb Chops, Black Pepper, Garlic, Fresh Herbs</i>	
LUCKNOWI SEEKH KEBAB	\$22.00
<i>Lamb Mince Kebab Skewers, Awadh Classic</i>	
BARKAS BOTI KEBAB 🌱 🌿	\$22.00
<i>Boneless Lamb Chunks, Whole Coriander, Black Pepper</i>	

○ For the Table

RAAN-E-SIKANDARI	\$60.00
<i>Slow-Cooked Half Leg of Lamb, Baby Potatoes, Cherry Tomatoes</i>	
NON-VEGETARIAN PLATTER	\$55.00
<i>Chef's Choice of Mixed Specialties</i>	
VEGETARIAN PLATTER	\$50.00
<i>Chef's Choice of Mixed Specialties</i>	
PAPAD BASKET	\$12.00
<i>Small Assorted Wafers, Seasonal Chutneys</i>	

○ Curries Vegetarian

PANEER KHADA MASALA	\$18.00
<i>Cottage Cheese Batons, Onion-Tomato Gravy, Pounded Spices</i>	
KADHAI PANEER	\$18.00
<i>Indian Cheese, Peppers, Onions</i>	
ANJEER CHILGOZEY KE KOFTEY	\$22.00
<i>Figs, Pine Nut & Cheese Dumpling, Cashew & Tomato Gravy</i>	
BHINDI AUR CHURAN 🌱	\$18.00
<i>Diced Okra, Dried Mango Powder, Pickled Onion</i>	
SAAG AUR ADRAK 🌱	\$18.00
<i>Spinach, Rapini, Fresh Ginger</i>	
BAINGAN KA SALAN	\$22.00
<i>Baby Eggplants, Peanut-Sesame Gravy</i>	
BHARTHA RAWALPINDI 🌱	\$19.00
<i>Charcoal Roasted Eggplants, Onion, Tomatoes, Fresh Herbs</i>	
SABZ KALONJI 🌱	\$18.00
<i>Fresh Seasonal Vegetables, Onion Seeds</i>	
METHI ALOO GOBI	\$18.00
<i>Cauliflower, Potatoes, Fenugreek, Onion-Tomato Sauce</i>	
DUM ALOO	\$18.00
<i>Baby Potatoes, Cashew & Tomato Gravy</i>	

○ Curries Non-Vegetarian

JHINGA TAWA MASALA 🌱	\$28.00
<i>Grilled Jumbo Prawns, Tomato-Onion Masala</i>	
MANGALOREAN FISH CURRY 🌱	\$19.00
<i>Fresh Fish Cubes, Coconut Milk</i>	
KUNDAN KALIYAN	\$27.00
<i>Lamb Shanks, Nuts, Saffron</i>	
LAHORI KADHAI GOSHT	\$20.00
<i>Lamb with Bone, Green Chilies, Tomatoes</i>	
LAMB CURRY	\$20.00
<i>Classic Homestyle Curry, Lamb Morsels</i>	
RARA LAMB CURRY	\$20.00
<i>Lamb Cubes, Lamb Mince, Onion, Tomatoes</i>	
MURGH KADHAI HARI MIRCH	\$19.00
<i>Boneless Chicken, Coriander Seeds, Black Pepper, Green Chilies</i>	
MURGH MAKHANI	\$19.00
<i>Chicken Morsels, Tomato Gravy, Cashews, Fenugreek</i>	
DELHI BUTTER CHICKEN	\$19.00
<i>Whole Leg of Chicken, Tomato Gravy, Fenugreek</i>	
TARIWALA MURGH	\$19.00
<i>Homestyle Chicken Curry, Onion, Tomatoes, Yogurt</i>	
AFGHANI MURGH MASALA	\$19.00
<i>Lucknowi Chicken Gravy, Bone-in Chicken, Whole Spices, Herbs</i>	

NUT-FREE	🌱
GLUTEN-FREE	🌱
VEGAN	🌱
JAIN	🌱

○ Sides

DAL MAKHANI 🌱 🌱	\$16.00
<i>Black Lentils, Tomato Puree, Butter</i>	
PEELI DAL TADKA 🌱 🌱	\$16.00
<i>Yellow Lentils, Desi Ghee, Garlic, Cumin Seeds</i>	
DAL PANJRATNI 🌱 🌱	\$16.00
<i>Mixed Lentils, Garlic, Spinach</i>	
MARTABAN KE CHOLLEY 🌱	\$16.00
<i>Chickpeas, Pickled Chilies, Dried Mango Powder</i>	

○ Biryanis & Rice

VEGETARIAN DUM BIRYANI	\$18.00
<i>Seasonal Vegetables, Aged Basmati Rice</i>	
LAMB DUM BIRYANI	\$21.00
<i>Lamb Morsels, Aged Basmati Rice</i>	
CHICKEN DUM BIRYANI	\$20.00
<i>Marinated Chicken, Aged Basmati Rice</i>	
SAFFRON RICE	\$12.00
<i>Saffron, Basmati Rice</i>	
JEERA RICE 🌱 🌱	\$8.00
<i>Cumin Seeds, Basmati Rice</i>	
STEAMED BASMATI 🌱 🌱 🌱	\$6.00
<i>Long Grain Aged Basmati Rice</i>	

○ Breads

PLAIN NAAN 🌱 🌱	\$5.00
BUTTER NAAN 🌱 🌱	\$5.00
GARLIC NAAN 🌱	\$6.00
ROOMALI ROTI 🌱 🌱	\$8.00
TANDOORI ROTI 🌱 🌱 🌱	\$5.00
AFGHANI NAAN 🌱 🌱	\$15.00
LACCHA PARANTHA 🌱 🌱	\$6.00

○ Accompaniments

MIXED VEG RAITA	\$5.00
BAINGAN KA RAITA	\$6.00
BOONDI RAITA	\$5.00
INDIAN GARDEN SALAD	\$7.00
MASALA LACCHA ONIONS	\$5.00

○ Desserts

MALPUA & RABDI 🌱	\$12.00
MALAI KULFI 🌱	\$10.00
PAAN KULFI 🌱	\$10.00
KESAR RASMALAI 🌱	\$8.00
GULAB JAMUN 🌱	\$5.00
MASALA CHAI POT	\$20.00