

**Kalonji Chicken Curry**

Kalonji seeds give a toasted onion flavor to this curry and compliment the sweetness of the sautéed onions.

**12.75****Mild Chicken Curry**

The chicken is cooked in a gentle tomato broth with sautéed onions and small amounts of spices.

**12.75****Natural Chicken in Vij's Masala**

A combination of mango powder and cayenne pepper. The masala is based on a 40 year-old family recipe from India.

**16.75****Punjabi Lamb Curry**

We use our own home made garam masala for this traditional, north Indian curry.

**13.75****Jalepeno Pepper & Ginger Lamb Curry**

This is our own, milder version of a Goan style meat curry.

**13.75****Raw Sugar, Garlic & Garam Masala Beef Curry**

This is a rich, sweet and spicy curry. Raw sugar is used in India for all types of savoury and sweet dishes.

**13.75****Coconut and Natural Beef Curry**

The delicate flavour of coconut milk balances the whole cumin, coriander and ajwain (Indian thyme) to make a velvety, medium spiced curry.

**14.75****Mother In-law's Pork Curry**

Our pork curry has a distinctive onion flavor, with a slight tang coming from the combination of coriander spice with yogurt.

**13.75****Wild Salmon Cakes**

Salmon combined with ajwain (Indian thyme) is the predominant taste in our cakes. Serve these cakes with any chutney or with another curry.

**12.75****Garnet Yam and Green Chilli Dumplings**

These dumplings are hearty and delicious either on their own or mixed in our Creamy Tomato and Onion Curry.

**12.75****Spicy Chopped Kale and Potatoes**

We chop the kale so that it soaks in the flavors of the tomato, cayenne pepper and garam masala curry.

**11.75****Ginger & Coconut Curried Green Beans**

This spicy vegetarian dish is a combination of northern and southern Indian spices and cooking techniques.

**11.75****Black Chickpea and Ginger Curry**

Black chickpeas have a nuttier flavor than the better known yellow chick peas. We make this curry with vegetable stock and thinly sliced ginger.

**11.75****Curried Chickpeas**

Onion and ginger flavours stand out in this hearty vegetarian dish.

**11.75****Punjabi Daal**

It is rare that any Indian home will serve a meal without an accompanying lentil or vegetable curry. Our punjabi daal is comfort food at its best.

**11.75****Saag and Paneer**

This is a labor-intensive delicacy for Indian vegetarians. After slowly cooking the spinach, rapine and mustard greens, we add onion, garlic and green chilies sautéed in ghee.

**11.75****Paneer & Red Bell Pepper Curry**

Oven roasted, dried and lightly crushed bitter melon with a few juicy raisins.

**11.75****Creamy Onion and Tomato Curry**

We made this curry for those who wish to add their own vegetables, meats or seafood. At Vij's it was served with our Garnet Yam and Chilli Dumplings (available separately).

**11.75****Vijs Chutney:**

Mint Mango Chutney,  
Tamarind and Date Chutney  
Coconut Chutney **4.00 100g**

**Naan****4.00****Vij's spices exclusively available at our shop.**

2851 Foul Bay Road, Victoria, British Columbia, V8R 5C5  
info@charellis.com 250-598-4794  
prices subject to change without notice. Jan-10