

Punjab Canteen Menu

Address:

5323 Queen Mary Rd, Montreal, Quebec H3X 2H9,
Canada

Phone: +1 514-482-1080

Opening times:

11:00 AM - 11:00 PM

Entrée | Starters

Pani Puri (6 Pieces)	CA\$7.99
Veggie Pakora	CA\$8.99
Paneer Pakora	CA\$13.99
Gobi Pakora	CA\$11.99
Bread Pakora (Per Piece)	CA\$2.49

Tandoor

Paneer Tikka	CA\$13.99
Malai Chaap	CA\$11.99
Achaari Chaap	CA\$11.99
Masala Chaap	CA\$11.99
Chicken Tandoori Leg (Per Piece)	CA\$4.99

Spécial Cantine Du Punjab | Punjab Canteen Special

Chana Bhatura (2 Pieces Per Plate)	CA\$11.99
Amritsari Kulcha (2 Pieces Per Plate)	CA\$14.99
Patty Kulcha	CA\$14.99
Chana Puri (3 Pieces Per Plate)	CA\$11.99

Bouchées Rapides | Quick Bites

Poulet Kathi Roll Chicken Kathi Roll	CA\$11.99
Végétarien Kathi Roll Vegetarian Kathi Roll	CA\$8.99

Poulet Noodle Burger Chicken Noodle Burger	CA\$9.99
Végétarien Noodle Burger Vegetarian Noodle Burger	CA\$7.99
Poulet Classic Burger Chicken Classic Burger	CA\$7.99

Végétarien Main Course | Vegetarian Main Course

Dal Makhani	CA\$11.99
Rajma Curry	CA\$11.99
Baingan Bharta	CA\$11.99
Kadhi Pakora	CA\$11.99
Aloo Shimla Mirch	CA\$11.99

Poulet Main Course | Chicken Main Course

Kadahi Chicken	CA\$15.99
Chicken Curry Avec Os Chicken Curry with Bone	CA\$13.99
Chicken Curry Sans Os Chicken Curry Boneless	CA\$14.99
Saag Chicken	CA\$14.99
Mango Chicken	CA\$15.99

Agneau Main Course | Lamb Main Course

Lamb Saag	CA\$16.99
Lamb Rogan Josh	CA\$16.99
Lamb Vindaloo	CA\$16.99
Kadahi Lamb	CA\$16.99
Lamb Masala	CA\$16.99

Thalis

Veg Thali	CA\$14.99
Non-Veg Thali	CA\$16.99

Fusion Indienne | Indian Fusion

Paneer Noddles	CA\$11.99
Veg Noodles	CA\$9.99
Poulet Noodles Chicken Noodles	CA\$11.99
Cheese Chilli	CA\$14.99
Poulet Chilli Chicken Chilli	CA\$15.99

Pains | Breads

Tawa Roti	CA\$0.99
Tandoori Butter Roti	CA\$2.49
Laccha Paratha	CA\$3.99
Butter Naan	CA\$2.99
Garlic Naan	CA\$3.99

Riz | Rice

Veg Biryani	CA\$9.99
Poulet Biryani Chicken Biryani	CA\$12.99
Agneau Biryani Lamb Biryani	CA\$14.99
Riz Vapeur Steamed Rice	CA\$3.99
Jeera Rice	CA\$4.99

Compléments | Add Ons

Salad	CA\$4.99
Tamarind Sauce	CA\$0.99
French Fries	CA\$2.99
Pickle	CA\$0.99
Yaourt Nature Plain Yoghurt	CA\$2.99

Boissons | Drinks

Coke	CA\$1.99
Pepsi	CA\$1.99
Canada Dry	CA\$1.99
Crush	CA\$1.99
Sprite	CA\$1.99

Desserts

Gulab Jamun (2 Pieces)	CA\$4.99
Rasmalai (2 Pieces)	CA\$4.99
Kulfi	CA\$3.99
Paan Ice-Cream (2 Scoops)	CA\$6.99

Located at 5323 Queen Mary Rd in the heart of Montreal, **Punjab Canteen** offers a menu that instantly transports you to the bustling streets and aromatic kitchens of North India. The **Punjab Canteen Menu** is an exciting blend of

authentic Punjabi flavors and modern street-style creativity - a place where every bite feels like home for those who grew up with Indian food, and a delightful discovery for newcomers eager to explore this vibrant cuisine.

The dining experience at Punjab Canteen starts strong with its **Entrée | Starters** section. Imagine biting into crispy **Pani Puri** - six pieces of perfectly puffed shells filled with tangy, spiced water that burst with flavor. The **Veggie Pakora** and **Paneer Pakora** are classic comfort foods: deep-fried fritters that are crunchy on the outside yet soft and flavorful inside. For something a little bolder, the **Gobi Pakora** (cauliflower fritters) and **Bread Pakora** make for perfect tea-time companions. These starters set the tone for the rest of the meal - warm, spicy, and packed with the essence of Punjab.

From there, the **Tandoor** section steals the spotlight. Cooked in a traditional clay oven, each item here carries that irresistible smoky aroma. The **Paneer Tikka** - cubes of cottage cheese marinated in spices and grilled to perfection - melts in your mouth with every bite. If you're a fan of bold, layered flavors, the **Malai Chaap**, **Achaari Chaap**, and **Masala Chaap** offer a delicious medley of creaminess, tanginess, and spice. For meat lovers, the **Chicken Tandoori Leg** (served per piece) delivers that signature charred flavor and juicy tenderness that defines true tandoori cooking. This section of the **Punjab Canteen Menu** perfectly balances vegetarian and non-vegetarian options while keeping authenticity at the core.

The heart of the menu is the **Spécial Cantine Du Punjab | Punjab Canteen Special**, a tribute to the soulful, hearty dishes that define Punjabi cuisine. The **Chana Bhatura** - a plate of fluffy fried bread served with rich chickpea curry - is an absolute must-try. Similarly, the **Amritsari Kulcha** and **Patty Kulcha**, both served two per plate, capture the rustic charm of North Indian roadside dhabas. For a lighter yet equally satisfying option, the **Chana Puri** (three pieces per plate) pairs soft puris with spicy, flavorful chickpeas. These are the kind of dishes that make you close your eyes and savor every bite.

If you're looking for something quick but fulfilling, the **Bouchées Rapides | Quick Bites** section has a playful modern twist. The **Chicken Kathi Roll** and **Vegetarian Kathi Roll** are ideal for those who crave handheld comfort - soft flatbreads wrapped around juicy fillings, marinated in Punjabi spices. For something more unconventional, the **Chicken Noodle Burger** and **Vegetarian Noodle Burger** blend Indian street food flair with fast-food creativity. And if you prefer something classic, the **Chicken Classic Burger** delivers familiar satisfaction with an Indian twist. This portion of the **Punjab Canteen Menu** is where traditional meets trendy, making it perfect for a casual lunch or on-the-go snack.

Vegetarians are especially spoiled for choice in the **Végétarien Main Course | Vegetarian Main Course** section. The creamy **Dal Makhani** - simmered black lentils cooked slowly with butter and cream - is the soul of Punjabi cuisine. The **Rajma Curry**, made from red kidney beans in a tomato-based gravy, is homely and comforting. For something smoky and robust, the **Baingan Bharta** (roasted eggplant mash) is a favorite among regulars. The **Kadhi Pakora**, featuring yogurt-based curry with soft gram flour fritters, offers a tangy and hearty balance. Lastly, the **Aloo Shimla Mirch**, a stir-fry of potatoes and bell peppers, brings color and texture to the table, reminding diners that simple dishes can also be unforgettable.

Every dish on the **Punjab Canteen Menu** reflects the warmth and generosity of Punjabi hospitality. Portions are generous, the flavors are bold, and the aromas linger long after the meal is over. Whether you're sitting down for a hearty dinner or grabbing a quick bite on Queen Mary Road, Punjab Canteen makes you feel like you've been invited into a Punjabi home kitchen - where food is more than sustenance; it's a celebration.