

Open 7 days a week
 We do catering for all occasions
 Good food & Great service
 Hours: 11am - 9pm



Free delivery with a \$25 purchase (before tax)

604-567-5552
 38132 2nd Avenue
 Downtown Squamish, BC
 Email: bislasweets@gmail.com

Appetizers

French Fries	\$2.99	Samosa Channa (Veg)	\$6.99
Golgapa	\$4.99	2 vegetable samosas, served with curried chickpeas.	
Crispy patties served with spicy flavoured water & chick peas, onions, boiled potatoes.		Samosa Channa (Chicken)	\$7.99
Chaat Papdi	\$4.99	2 chicken samosas, served with curried chickpeas.	
Mixture of savoury wheat crisps with chickpeas, onions, potatoes and fresh cilantro. Served chilled & topped with homemade yogurt & tamarind chutney.		Channa Bhatura	\$7.99
Aloo Tikki Channa	\$5.99	Deep fried soft bread served with curried chickpeas.	
2 Patties of spiced potatoes, served with curried chickpeas.		Channa Puri	\$7.99
Veggie Pakora	\$5.99	Deep fried whole wheat bread served with curried chickpeas.	
Vegetables are dipped in batter (chickpea flour) and deep fried to make fabulous fritters.		Dahi Bhalla	\$4.99
Paneer Pakora	\$7.99	2 lentil balls deep fried and served with yogurt.	
Cottage cheese stuffed with mint chutney and battered in chickpea flour.		Fish Pakora	\$10.99
		Fish marinated in Indian spices and deep fried.	
		Chicken Pakora	\$10.99
		Boneless chicken marinated in Indian spices and deep fried.	

Non Veg Dishes "Served with rice or naan or roti"

Butter Chicken	\$14.50	Lamb Curry	\$14.50
Chicken breast cooked with ginger, garlic & spices in a thick creamy butter sauce.		Lamb, ginger, garlic, tomatoes, and onions cooked in a traditional curry sauce.	
Mango Chicken	\$14.95	Lamb Vindaloo	\$14.99
Chicken breast cooked with ginger, garlic & spices in a thick creamy mango sauce.		Lamb, ginger, garlic, tomatoes, potatoes and onions cooked in a traditional curry sauce with the addition of a spicy Vindaloo sauce.	
Chilli Chicken	\$14.50	Lamb Korma	\$14.99
Chicken breast sautéed with ginger, garlic, bell peppers, tomatoes and onions in a chilli sauce.		Lamb, ginger, garlic, tomatoes, onions and coconut cooked in a traditional curry sauce with cream.	
Chicken Curry	\$14.50	Lamb Saag	\$14.99
Boneless chicken, ginger, garlic, tomatoes, and onions cooked in a traditional curry sauce.		Lamb cooked in a delicious blend of spinach, broccoli, mustard leaves, tomatoes, onions, ginger, garlic & spices.	
Chicken Vindaloo	\$14.99	Lamb Roganjosh	\$14.99
Boneless chicken, ginger, garlic, tomatoes, potatoes and onions cooked in a traditional curry sauce with the addition of a spicy Vindaloo sauce.		Lamb, ginger, garlic, tomatoes, and onions cooked in a traditional curry sauce with yogurt.	
Chicken Korma	\$15.50	Goat Curry	\$14.50
Boneless chicken, ginger, garlic, tomatoes, onions and coconut cooked in a traditional curry sauce with cream.		Goat, ginger, garlic, tomatoes, and onions cooked in a traditional curry sauce.	
Karahi Chicken	\$14.99	Goat Vindaloo	\$14.99
Boneless chicken, ginger, garlic, tomatoes, onions and bell peppers cooked in a traditional curry sauce.		Goat, ginger, garlic, tomatoes, potatoes and onions cooked in a traditional curry sauce with the addition of a spicy Vindaloo sauce.	
Palak Chicken	\$14.99	Goat Korma	\$15.49
Mashed spinach cooked with boneless chicken, tomatoes, onions, ginger, garlic & spices.		Goat, ginger, garlic, tomatoes, onions and coconut cooked in a traditional curry sauce with cream.	
Chicken Tikka Masala	\$14.99	Goat Saag	\$14.99
Boneless chicken marinated in Indian spices and cooked with ginger, garlic, in a thick creamy tomato, onion and butter sauce.		Goat cooked in a delicious blend of spinach, broccoli, mustard leaves, tomatoes, onions, ginger, garlic & spices.	
Butter Prawns	\$15.49	Fish Curry	\$14.99
Prawns cooked with ginger, garlic & spices in a thick creamy butter sauce.		Fish, ginger, garlic, tomatoes, and onions cooked in a traditional curry sauce.	
Prawn Curry	\$15.49	Fish Vindaloo	\$14.99
Prawns, tomatoes, onions, garlic and ginger cooked in a classic curry sauce.		Fish, ginger, garlic, tomatoes, potatoes and onions cooked in a traditional curry sauce with the addition of a spicy Vindaloo sauce.	
Prawn Korma	\$16.49	Fish Saag	\$14.50
Prawns, ginger, garlic, tomatoes, onions and coconut cooked in a traditional curry sauce with cream.		Fish cooked in a delicious blend of spinach, broccoli, mustard leaves, tomatoes, onions, ginger, garlic & spices.	
Prawn Vindaloo	\$15.99	Fish Korma	\$15.49
Prawns, ginger, garlic, tomatoes, potatoes and onions cooked in a traditional curry sauce with the addition of a spicy Vindaloo sauce.		Fish, ginger, garlic, tomatoes, onions and coconut cooked in a traditional curry sauce with cream.	
Prawn Saag	\$15.49	Chilli Fish	\$14.49
Prawns cooked in a delicious blend of spinach, broccoli, mustard leaves, tomatoes, onions, ginger, garlic & spices.		Fish sautéed with ginger, garlic, bell peppers, tomatoes and onions in a chilli sauce.	
		Butterfish	\$14.50
		Fish cooked with ginger, garlic & spices in a thick creamy butter sauce.	

Price subject to change without notice

Vegetable Dishes "Served with rice or naan or roti"

Dal Makhni	\$12.95
Creamy lentils stewed with onions, garlic, ginger & spices.	
Dal Turka (lentils)	\$12.50
Pan fried lentils stewed with onions, garlic, ginger & spices.	
Channa Masala	\$12.50
Chickpeas cooked in tomatoes, onions, ginger, garlic & spices.	
Bhindi Masala	\$12.50
Okra cooked with tomatoes, onions, ginger, garlic & spices.	
Aloo Gobi	\$12.50
Potatoes, Cauliflower, tomatoes, onions, ginger, garlic & spices.	
Mixed Vegetables	\$12.50
Potatoes, Cauliflower, Peas, Carrots and Green beans cooked with tomatoes, onions, ginger, garlic & spices.	
Sarson Ka Saag (add cheese for \$2.99)	\$12.50
Delicious blend of spinach, broccoli, mustard leaves, tomatoes, onions, ginger, garlic & spices.	
Vegetable Korma	\$13.50
Potatoes, Cauliflower, Peas, Carrots and Green beans cooked with tomatoes, onions, ginger, garlic & spices in a creamy coconut sauce.	

Eggplant Bhartha	\$12.50
Roasted eggplant cooked with green peas, tomatoes, onions, ginger, garlic & spices.	
Palak Paneer	\$13.50
Mashed spinach cooked with Indian cottage cheese, tomatoes, onions, ginger, garlic & spices.	
Mutter Paneer	\$13.50
Green peas and fresh Indian cottage cheese cooked with tomatoes, onions, ginger, garlic & spices.	
Shahi Paneer	\$13.50
Fresh Indian cottage cheese cooked with ginger, garlic & spices in a thick creamy butter sauce.	
Chilli Paneer	\$13.50
Fresh Indian cottage cheese sautéed with ginger, garlic, onions, bell peppers, and tomatoes in a chilli sauce.	
Karahi Paneer	\$13.50
Indian cottage cheese, ginger, garlic, tomatoes, onions and bell peppers cooked in a traditional curry sauce.	
Malai Kofta	\$13.50
Dumplings made from potatoes and Indian cottage cheese cooked in a thick creamy butter sauce.	

Tandoor Specialties

Malai Tikka	\$12.50
Boneless chicken is marinated in cashews, cream and spices and then roasted in the clay oven and then sautéed with ginger, garlic, onions, bell peppers.	
Fish Tikka	\$12.50
Fish roasted in the clay oven and sautéed with ginger, garlic, onions, bell peppers and spices.	
Chicken Tikka	\$12.50
Boneless chicken roasted in the clay oven and sautéed with ginger, garlic, onions, bell peppers and spices.	
Tandoori Chicken	Half \$12.50 & Full 18.49
Tender chicken, on the bone, in a lightly spiced marinade of yogurt and various spices which is slow roasted in the clay oven and is then sautéed with ginger, garlic, bell peppers and onions.	

Biryani Specialties

Veg Biryani	\$11.49
Basmati rice cooked with seasonal vegetables.	
Chicken Biryani	\$13.49
Basmati rice cooked with boneless chicken and seasonal vegetables.	
Lamb Biryani	\$13.49
Basmati rice cooked with lamb and seasonal vegetables.	
Goat Biryani	\$13.49
Basmati rice cooked with goat and seasonal vegetables.	
Fish Biryani	\$13.49
Basmati rice cooked with fish and seasonal vegetables.	
Prawn Biryani	\$14.49
Basmati rice cooked with prawns and seasonal vegetables.	

Bread Bar

Roti	\$1.50
Naan	\$2.00
Garlic Naan	\$2.50
Paneer Naan	\$3.50
Keema Naan	\$4.00
Bhatura	\$1.50
Corn Flour Roti (Gluten Free)	\$1.50

Parantha Plates (Only Available Till 3pm)

Aloo Parantha	\$7.99
2 pieces of bread stuffed with potatoes and spices and served with yogurt and mango pickles.	
Gobi Parantha	\$7.99
2 pieces of bread stuffed with cauliflower and spices and served with yogurt and mango pickles.	
Mulli Parantha	\$7.99
2 pieces of bread stuffed with radish and spices and served with yogurt and mango pickles.	
Paneer Parantha	\$8.99
2 pieces of bread stuffed with Indian cottage cheese and spices and served with yogurt and mango pickles.	

Side Orders

Steamed Rice (Plain)	\$2.00
Rice Palau	\$3.00
Basmati rice cooked with peas and onions.	
Dahi (Curd)	\$2.50
Mint Chutney	\$2.00
Tamarind Chutney	\$1.00
Pickles (Mango or Carrot)	\$2.00
Salad	\$3.50

Beverages

Chai Tea	\$2.00
Milk	\$3.00
Sweet Lassi	\$3.00
Salty Lassi	\$3.00
Mango Lassi	\$4.00
Mango Shake	\$4.00

Snacks

Veggie Samosa	\$1.00
Chicken Samosa	\$1.50
Aloo Tikki	\$1.00
Papadum	\$1.00

Daily Specials (Served With Rice or Naan or Roti)

Vegetarian Specials **\$10.50**

Sunday	Bhindi Masala & Veggie Korma
Monday	Dal Makhni & Eggplant Bhartha
Tuesday	Mutter Paneer & Mix Vegetables
Wednesday	Shahi Paneer & Aloo Gobi
Thursday	Sarson Ka Saag
Friday	Malai Kofta & Gajar Mutter
Saturday	Palak Paneer & Channa Dal

Non Veg Specials **\$12.50**

Sunday	Chicken Curry
Monday	Goat Curry
Tuesday	Fish Curry
Wednesday	Lamb Curry
Thursday	Chicken Saag
Friday	Butter Chicken
Saturday	Chilli Chicken