



THE BACK ROOM
CAFE • KITCHEN • COCKTAIL BAR

FOOD MENU

Open Hours

MON - FRI : 11:30 AM to 12 AM
SAT - SUN : 10:00 AM to 12 AM

Address: 50, 2215 160 St, Surrey, BC

FOR RESERVATION: +1 604 560 0500

BEGINNER BITES

- ▲ **CRISPY CORN** *NF* \$14
Crispy corn kernels are a delectable snack that tantalizes the taste buds with their irresistible crunch and savory flavor. Each kernel is coated in a delicate batter, deep-fried to perfection, and seasoned with a tantalizing blend of spices.
- ▲ **LOADED NACHOS** *NF* \$15
Loaded nachos are a mouthwatering snack or appetizer featuring a mound of crispy tortilla chips topped with a generous array of savory ingredients. Typically, these toppings include melted CHEESE/PANEER/CHICKEN/FISH, black beans, diced tomatoes, sliced jalapeños, chopped onions, and tangy salsa and guacamole.
- ▲ **THE BACK ROOM MASALA FRIES** *NF* \$10
Fries are a popular Indian street food and snack, consisting of crispy French fries seasoned with a flavorful blend of spices known as masala and makhani sauce.
- ▲ **PERI-PERI MASALA FRIES** *NF* \$9
Peri peri masala fries are a spicy and flavorful twist on traditional French fries. They are typically made by tossing crispy fries in peri peri seasoning.
- ▲ **THE BACK ROOM SPECIAL FISH BYTES** *NF* \$17
Fish bytes are bite-sized pieces of fish, typically coated in a flavorful batter or seasoning and fried to a golden crisp.
- ▲ **CHAKHNA PLATTER** \$14
An assortment of flavourful savouries, Masala Peanuts, Bhel Mixture, Makhana.
- ▲ **SHRIMP CRACKER** ● *NF* \$19
Shrimp crackers are crispy, light, and flavorful snacks made from a mixture of shrimp, starch, and seasoning.
- ▲ **INDIAN STYLE PIZZA (Vegetables / Paneer/ Chicken)** *NF* \$16/\$17/\$18
Indian style pizza combines traditional pizza elements with Indian flavors and ingredients. It often features toppings like paneer, tikka masala sauce, tandoori chicken, and spices such as cumin and coriander.
- ▲ **MINI BURGER SLIDER (Aloo Tikki, Chicken)** ●● *GF, NF* \$15
Mini burgers with lettuce, onion, tomato, cucumber and with special house made chutneys in Aloo patty or Chicken chicken patty.
- ▲ **TACOS (Tandoori Gobi/Paneer Lababdar/ Chicken)** ●● *GF, NF* \$17/\$18
Tacos featuring your choice of Tandoori Gobi for a smoky twist or Paneer Lababdar for a creamy indulgence, all wrapped in soft tortillas for a delightful blend of flavors
- ▲ **EGG BHURJI (Pav/ Paratha)** *NF* \$15/\$16
Egg bhurji is a popular Indian dish made by scrambling eggs with onions, tomatoes, green chilies, and spices such as turmeric, cumin, and coriander.
- ▲ **WILD CHICKEN WINGS** *NF* \$17
Enjoy TBR crispy and flavorful chicken wings with teriyaki sauce and sesame seeds

SALADS & SOUPS

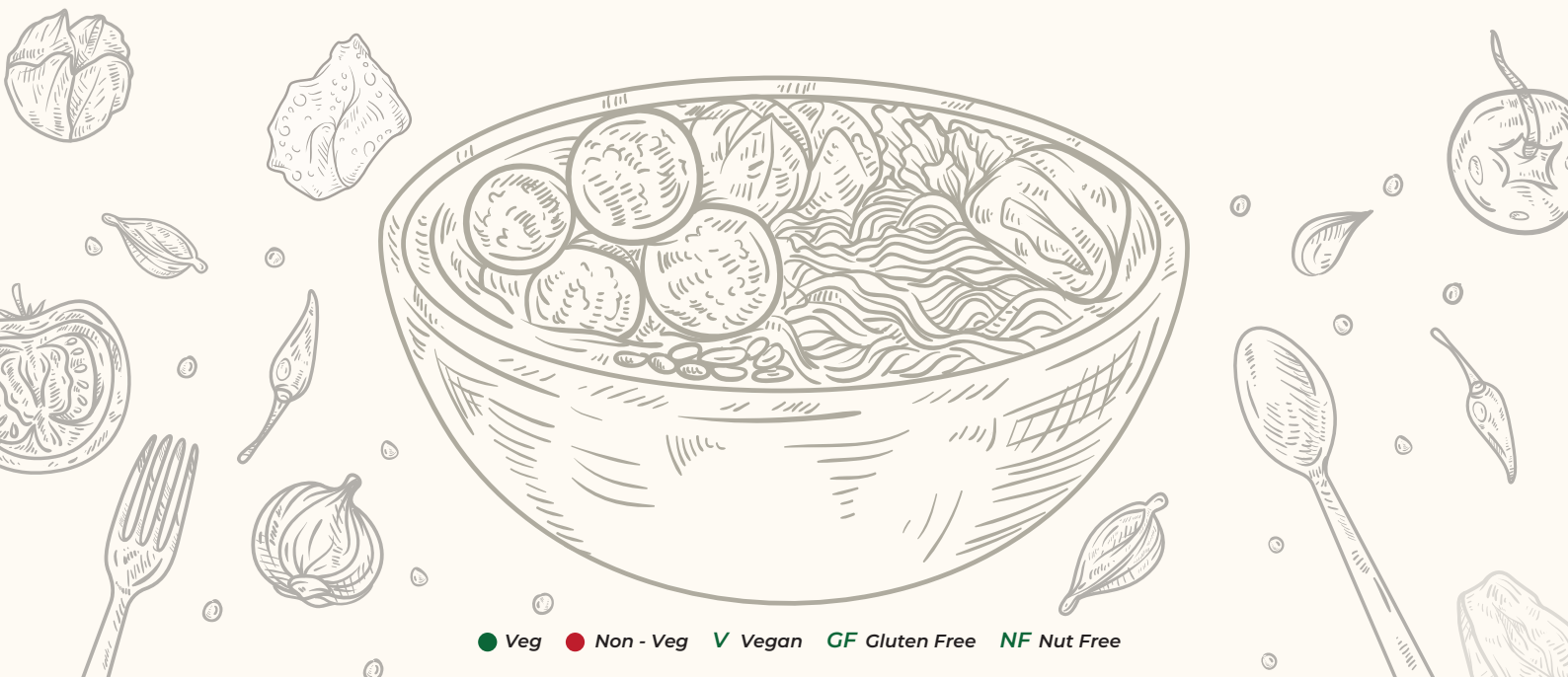
- ▲ **CAESAR SALAD** *GF, NF* \$13
A classic dish that typically consists of romaine lettuce, Parmesan cheese, and Chef special dressing.
- ▲ **PANEER TIKKA SALAD** *NF* \$13
Grilled or baked cubes of paneer marinated in a spicy yogurt-based mixture & vegetables tossed in a lemon, honey ginger dressing.
- ▲ **CHICKEN TIKKA SALAD** *NF* \$13
Consists of boneless chicken pieces marinated in spiced yogurt, threaded on skewers, and cooked over live charcoal & vegetables tossed in a lemon, honey ginger dressing.
- ▲ **TOMATO & CORIANDER SHORBA** *GF, NF* \$11
A flavorful and comforting Indian soup or broth. It's light, aromatic, and bursting with the goodness of tomatoes and coriander.
- ▲ **LEMON AND CORIANDER SOUP** *GF, NF* \$11
A light and refreshing dish with a tangy and herbaceous flavor profile. It's typically made by simmering vegetable broth with fresh coriander leaves (cilantro) and a generous amount of lemon juice, which gives it its characteristic zesty taste.
- ▲ **MANCHOW SOUP (Veg/ Chicken)** *GF, NF* \$11/\$12
A popular Indo-Chinese dish known for its bold flavors and hearty ingredients. It is a spicy and tangy soup typically made with a base of chicken or vegetable broth.

STREET CHAAT MENU

- ▲ **GOLGAPPA OR PANI PURI (Spicy or Tangy)** *V, NF* \$14
Golgappa, also known as pani puri or puchka, is a popular street food in India. These puris are filled with a mixture of flavored water.
- ▲ **RAJ KACHORI** *NF* \$14
Raj kachori is a popular and indulgent Indian street food snack that hails from the state of Rajasthan. It consists of a large, hollow, crispy puri (fried dough) filled with a variety of delicious toppings and chutneys.
- ▲ **PAPDI CHAAT** *NF* \$14
A popular Indian street food snack that originates from the North Indian region. It features crisp and crunchy flat puris which are topped with a tantalizing assortment of savory and tangy ingredients.
- ▲ **SWEET AND TANGY BHALLA** *NF* \$13
A popular Indian street food snack that combines sweet and sour flavors with savory ingredients. It typically features deep-fried lentil or chickpea flour dumplings called bhallas, which are soaked in a sweet and tangy yogurt sauce.
- ▲ **DAHI PURI** *NF* \$14
A popular Indian street food snack that originates from the state of Maharashtra. It consists of small, crispy puris (fried dough wafers) topped with a variety of savory and tangy ingredients.
- ▲ **SAMOSA CHANNA CHAAT** *NF* \$12
A popular Indian street food dish that combines two beloved snacks: samosas and chaat. It typically starts with a base of broken or crushed samosas, which are deep-fried pastries filled with spiced potatoes and peas.
- ▲ **VADA PAV SLIDER** *NF* \$13
It consists of a small, soft slider bun filled with a spicy potato fritter (vada), typically accompanied by various chutneys.
- ▲ **KEEMA PAV SLIDER** *NF* \$14
A delightful fusion of Indian and Western cuisine, featuring a small slider bun filled with spiced minced meat (keema).
- ▲ **KHATTE WALE LADOO** \$12
Tangy tamarind and sweet jaggery laddus, spiced with cumin, fennel, and black salt, garnished with sesame seeds for a unique flavor burst.
- ▲ **PALAK PATA CHAAT** \$12
Snack made with crispy fried spinach fritters topped with spicy green chutney, tangy and sweet tamarind chutney.
- ▲ **ALOO TIKKI CHAAT** \$12
A famous Indian Street Food. A crispy Indian potato patty flavored with spices and topped with yogurt and chutneys.
- ▲ **PAV BHAJI** *NF* \$14
A classic Mumbai street food dish featuring a spicy mashed vegetable curry, served with buttery toasted pav (bread rolls). Garnished with onions, cilantro, and a squeeze of lemon.

VEG STARTERS

- ▲ **PANEER ANGARA TIKKA** *GF, NF* \$18
A popular Indian appetizer or snack made from paneer, which is a type of Indian cheese. To prepare paneer tikka, cubes of paneer are marinated in a mixture of yogurt and spices.
- ▲ **MALAI PANEER TIKKA** *GF, NF* \$18
A popular Indian appetizer made with soft paneer cubes marinated in a base of hung curd, cream, spices and herbs.
- ▲ **PANEER FINGERS** *GF, NF* \$18
Paneer Fingers are a tantalizing vegetarian appetizer made by coating strips of paneer (Indian cottage cheese) in a seasoned batter and then frying them until golden and crispy. Served with chutneys or sauces for an extra burst of flavor.
- ▲ **DAHI KE KEBAB** \$18
Dahi kebabs are known for their creamy texture and tangy flavor from the yogurt, with a hint of warmth from the spices served hot with mint chutney or a tangy tamarind sauce as a delicious appetizer or snack.
- ▲ **MALAI CHEESE BROCCOLI** *GF, NF* \$18
A creamy and flavorful Indian dish that combines tender broccoli florets with a rich and creamy sauce made from malai (cream) and cheese.
- ▲ **STUFFED MUSHROOM SEEKH** *GF, NF* \$17
Large mushroom caps are filled with a flavorful mixture of spiced minced mushroom and aromatic spices and are skewered onto seekh (metal skewers) and grilled or baked until the mushrooms get tender.
- ▲ **VEG PAKORA** *V, GF, NF* \$16
Vegetable pakoras are made by deep-frying batter-coated vegetables which can include slices of potatoes, onions, cauliflower florets, spinach leaves, are then coated in the batter and deep-fried until golden and crispy.
- ▲ **HARA BHARA KEBAB** *V, GF, NF* \$18
A popular vegetarian Indian appetizer made from a flavorful mixture of green vegetables and spices.
- ▲ **BEET ROOT TIKKI** *V, GF, NF* \$18
A traditional Indian appetizer or snack made primarily with beetroots, known for its vibrant pink color and offers a unique blend of sweet, earthy, and spicy flavors.
- ▲ **SOYA CHAAP (MALAI OR TANDOORI)** *NF* \$19
A popular North Indian dish made from soya chunks or textured vegetable protein that are marinated and cooked in a variety of spices and flavors.
- ▲ **TANDOORI PINEAPPLE TIKKA** *NF* \$18
Juicy pineapple chunks threaded onto skewers, and cooked in a tandoor oven until caramelized and smoky.



NON-VEG STARTERS

- ▲ **CHICKEN KALI MIRCH TIKKA** *GF, NF* CHEF SPECIAL \$19
Typically consisting of skewered pieces of marinated chicken (murg) flavored with ginger (adrak) and other spices.
- ▲ **TANDOORI LEMON CHICKEN TIKKA** *GF, NF* \$19
A dish infused with the aromatic essence of Kaffir lime leaves paste marinated with chicken and other spices.
- ▲ **CHICKEN ANGARA** *GF, NF* \$18
A popular Indian starter or appetizer that features marinated chicken pieces cooked to perfection. To prepare chicken masala tikka, boneless chicken chunks are marinated in a mixture of yogurt and a blend of aromatic spices.
- ▲ **STUFFED TANGDI** *GF, NF* \$18
A popular Indian dish consists of chicken drumsticks that are filled with minced chicken then marinated in a flavorful mixture of spices, yogurt, ginger, garlic, and sometimes lemon juice or vinegar.
- ▲ **CHICKEN RESHMI SEEKH KEBAB** *GF, NF* \$19
A popular Indian dish made from minced or ground chicken mixed with spices and herbs, shaped into elongated cylindrical shapes around skewers, and grilled or roasted.
- ▲ **AMRITSARI FISH PAKORA** *V, GF, NF* \$19
Crispy and flavorful fish fritters, marinated in a blend of spices and gram flour, then deep-fried to golden perfection. This Amritsari specialty offers a delightful crunch and a burst of traditional Punjabi flavors.
- ▲ **TANDOORI FISH TIKKA** *GF, NF* \$21
A popular Indian dish made by marinating fish pieces in spiced yogurt mixture and then grilling them until they're tender and infused with flavor.
- ▲ **TANDOORI LAMB CHOPS** *GF, NF* \$28
A delicious and flavorful cut of meat from the ribs or loin of a lamb (LAMB CHOPS). They are prized for their tenderness and rich taste.
- ▲ **TANDOORI MUTTON SEEKH KEBAB** *GF, NF* \$21
A popular Indian dish made from minced mutton (lamb) mixed with aromatic spices, herbs, and seasonings, then moulded onto skewers and grilled.
- ▲ **TANDOORI PRAWNS** *GF, NF* \$22
A delectable dish featuring large prawns that are marinated in a mixture of yogurt and spices, then cooked in a tandoor (clay oven).
- ▲ **AFGHANI CHICKEN TIKKA** *GF, NF* \$19
Tender chicken pieces marinated in a creamy yogurt and cashew-based sauce, infused with mild spices and grilled to perfection.



INDO CHINESE FOOD



- ▲ **WOK TOSSED STYLE CHILLI CHICKEN** ● ● \$18
A popular Indo-Chinese dish made with marinated pieces of chicken that are stir-fried with onions, bell peppers, green chillies, and a flavorful sauce.
- ▲ **CHICKEN LOLLIPOPS** ● ● \$18
A popular appetizer in Indo-Chinese cuisine. It consists of chicken wings or drumettes that are frenched, meaning the meat is pushed down to create a lollipop-like appearance, where the bone becomes the "handle" of the lollipop.
- ▲ **CHILLI COTTAGE CHEESE** ● ● \$19
A popular Indo-Chinese dish featuring tender pieces of paneer cooked with onions, bell peppers, green chillies, and a flavorful sauce.
- ▲ **CHILLI MUSHROOM** ● ● \$18
Succulent mushrooms tossed in a spicy blend of aromatic spices, onions, and bell peppers, delivering a fiery kick with every flavorful bite.
- ▲ **CHILLI FISH** ● ● \$20
A delicious and flavorful Indo-Chinese dish made with crispy fried fish fillets tossed in a tangy and spicy sauce.
- ▲ **MOMOS (Veg/ Non-Veg)** ● ● ● \$18/\$21
(Tandoori/ Steamed/ Fried)
These dumplings are typically filled with a mixture of ground meat (such as chicken), vegetables (such as cabbage, carrots, and onions), and various seasonings and spices.
- ▲ **SPRING ROLLS (Veg/ Non-Veg)** ● ● ● *V, NF* \$18/\$19
A popular appetizer or snack in many Asian cuisines, including Chinese, Vietnamese, and Thai cuisine. They consist of a thin wrapper, filled with a variety of ingredients such as vegetables and chicken.
- ▲ **HONEY CHILLI CAULIFLOWER** ● ● *V* \$18
A delicious and flavorful dish that combines crispy cauliflower florets with flavors of honey.
- ▲ **HAKKA STYLE NOODLE** ● ● \$18
A delicious Chinese dish characterized by firm, chewy noodles stir-fried with an assortment of vegetables and protein.
- ▲ **VEGETABLE MANCHURIAN** ● ● *V* \$18
A popular Indo-Chinese dish made with deep-fried vegetable balls tossed in a flavorful sauce.
- ▲ **SCHEZWAN PRAWNS** ● ● *NF* \$23
A popular dish in Indo-Chinese cuisine. It features succulent prawns that are stir-fried with a spicy and flavorful Schezwan sauce.



MAIN COURSE (VEGETARIAN)



Small / Large

- ▲ **THE BACK ROOM SPECIAL DAL MAKHANI ● GF** \$19/\$28
A classic Indian dish renowned for its rich, creamy texture and hearty flavor. It is made primarily from black lentils (urad dal) and kidney beans (rajma)
- ▲ **YELLOW DAL TADKA ● GF** \$18/\$27
"Tadke Wali Dal" translates to "tempered lentils" in English. It refers to a traditional Indian dish where cooked lentils (usually yellow lentils, also known as moong dal or toor dal) are seasoned with a tempering of aromatic spices and herbs.
- ▲ **AMRITSARI CHOLE MASALA ● GF** \$19/\$28
A popular North Indian dish made from chickpeas (also known as chole or garbanzo beans) cooked in a spicy and aromatic tomato-based gravy.
- ▲ **KADAI PANEER ● GF** \$19/\$28
A flavorful and aromatic dish made with paneer (Indian cottage cheese) cooked with onions, bell peppers (capsicum), tomatoes, and a blend of spices known as Kadai Masala.
- ▲ **PANEER TAWA MAKHANI ● GF** \$18/\$27
A delicious and indulgent North Indian dish that combines the rich flavors of Paneer (Indian cottage cheese) with the creamy goodness of Makhani gravy, all cooked on a tawa (griddle).
- ▲ **MUGHLAI SHAHI PANEER ● V, GF** \$19/\$28
A classic Indian dish that epitomizes richness and indulgence. "Shahi" translates to "royal" in English, and true to its name, Shahi Paneer is a regal delicacy fit for special occasions and celebrations.
- ▲ **PANEER PASANDA ● GF** \$19/\$28
A delectable and luxurious North Indian dish that is sure to delight paneer lovers. It consists of paneer (Indian cottage cheese) slices that are stuffed with a flavorful filling, coated with a creamy gravy, and then cooked to perfection.
- ▲ **BHINDI DO PYAZA ● GF** \$18/\$27
A flavorful Indian dish made with okra (also known as lady finger or bhindi) cooked in a spicy and aromatic gravy. It's a popular vegetarian dish enjoyed across India for its unique taste and texture.
- ▲ **MUSHROOM MUTTER MASALA ● GF** \$19/\$28
A delightful Indian dish that combines mushrooms and green peas (matar) cooked in a flavorful and aromatic gravy. It's a vegetarian favorite known for its rich taste and creamy texture.
- ▲ **VEGETABLE JALFREZI ● GF** \$18/\$27
Another name for Mix Veg is "Vegetable Jalfrezi". Jalfrezi is a popular Indian dish that typically consists of mixed vegetables cooked in a spicy tomato-based gravy.
- ▲ **AWADHI SUBZ POSH KORMA ● GF** \$18/\$27
The term "Subz" in "Awadhi Subz Korma" translates to "vegetables," indicating that the dish contains a medley of vegetables cooked in the korma style.
- ▲ **BAINGAN BHARTA ● GF** \$18/\$27
It is a popular Indian vegetarian dish made from roasted and mashed eggplant (baingan or brinjal) cooked with onions, tomatoes, garlic, and spices.
- ▲ **PALAK PANEER ● GF** \$19/\$28
Spinach Paneer is a classic Indian dish that celebrates the vibrant flavors of leafy greens and paneer (Indian cottage cheese).
- ▲ **SARSON KA SAAG ● GF** \$19/\$28
A traditional Punjabi delicacy made from mustard greens, simmered to perfection with spices, garlic, and ginger, offering a rich, earthy flavor with a hint of spice.
- ▲ **KADHI PAKORA ● GF** \$18/\$27
A North Indian speciality featuring deep-fried gram flour (besan) fritters immersed in a tangy yogurt-based curry, infused with aromatic spices for a delightful burst of flavors.
- ▲ **MALAI KOFTA ● GF** \$19/\$28
A delectable Indian dish consisting of soft and creamy paneer (Indian cottage cheese) balls cooked in a rich and flavorful gravy.



MAIN COURSE (NON-VEGETARIAN)

Small / Large

- ▲ **MUTTON ROGAN JOSH** ● GF, NF \$23/\$33
It is a signature dish of Kashmiri cuisine, celebrated for its rich flavors and aromatic spices. This dish typically features tender mutton (goat meat) cooked in a vibrant red gravy infused with a blend of Kashmiri spices.
- ▲ **ACHARI LAMB CURRY** ● GF, NF \$21/\$31
Combines tender pieces of lamb with a tangy and spicy pickle-like flavor. "Achari" refers to the use of pickling spices, which infuse the dish with a unique taste.
- ▲ **DHABA GOAT CURRY** ● GF, NF \$21/\$31
This curry features tender pieces of goat meat simmered in a rich and aromatic gravy infused with spices.
- ▲ **MUTTON BOTI MASALA** ● GF, NF \$21/\$31
It is a tantalizing dish from Indian cuisine that features tender mutton (goat meat) boti, or chunks, cooked in a rich and aromatic masala gravy. The term "boti" refers to small, bite-sized pieces of meat, often cut from different parts of the animal.
- ▲ **GOAT VINDALOO** ● GF, NF \$22/\$32
It is a flavorful and spicy Indian curry dish that originated in Goa. It features tender pieces of goat meat (mutton) marinated in a tangy and spicy sauce made with vinegar, garlic, ginger, and a blend of aromatic spices.
- ▲ **COCONUT PRAWNS CURRY** ● GF, NF \$22/\$32
Prawn curry is a delicious and flavorful dish enjoyed in many coastal regions around the world, known for its vibrant spices and succulent prawns.
- ▲ **NAWABI PRAWNS KORMA** ● GF, NF \$20/\$30
A luxurious and indulgent Indian dish that combines succulent prawns with a rich and creamy korma sauce fit for royalty.
- ▲ **AMRITSARI TAWA CHICKEN MASALA** ● GF, NF \$19/\$28
Tawa Chicken Masala is a mouthwatering Indian dish that features succulent pieces of chicken cooked on a tawa, which is a flat griddle or skillet.
- ▲ **KUKKAD TARIWALA** ● GF, NF \$19/\$28
Chicken Curry is a classic dish enjoyed in various cuisines around the world, with each region adding its own unique twist to the recipe.
- ▲ **KADAI CHICKEN** ● GF, NF \$20/\$29
Kadai Chicken is a flavorful Indian dish that derives its name from the utensil it is traditionally cooked in, called a "kadai" or Indian wok. This dish features tender chicken pieces cooked with a medley of onions, tomatoes, bell peppers, and a blend of aromatic spices.
- ▲ **CHICKEN KORMA** ● GF, NF \$19/\$28
Chicken Korma is a delectable Indian dish that features tender chicken pieces cooked in a rich and creamy gravy flavored with aromatic spices, and yogurt or cream.
- ▲ **TBR BUTTER CHICKEN** ● GF, NF \$19/\$28
Also known as Butter chicken is a beloved Indian dish renowned for its rich, creamy sauce and tender pieces of chicken.
- ▲ **SAAG CHICKEN** ● GF, NF \$20/\$29
A traditional Indian dish that combines tender pieces of chicken with a flavorful spinach-based sauce.
- ▲ **BHUNA CHICKEN MASALA** ● GF, NF \$21/\$31
Spicy North Indian chicken simmers in a fragrant bhuna masala with caramelized onions and tomatoes.
- ▲ **COCONUT FISH CURRY** ● GF, NF \$19/\$28
It's a flavorful and aromatic dish made with fish cooked in a rich and creamy coconut milk-based sauce, infused with spices and herbs.
- ▲ **PUNJABI FISH CURRY** ● GF, NF \$18/\$28
This curry typically features tender fish fillets cooked in a flavorful and aromatic gravy made with a blend of onions, tomatoes, garlic, ginger, and Punjabi spices.

AROMATIC DELIGHT BIRYANIS

Biryani is a beloved dish in South Asian cuisine, characterized by its fragrant and flavorful rice combined with tender meat, poultry, or vegetables, and a blend of aromatic spices.

This iconic dish is often prepared for special occasions, festivals, and gatherings, showcasing the culinary heritage and diversity of the region. Biryani is not just a dish; it's a celebration of culture, tradition, and the joy of sharing a delicious meal with loved ones.

- ▲ **VEG BIRYANI** ● *GF, NF* \$17
Subz Biryani is a delectable vegetarian dish that combines fragrant basmati rice with a medley of colorful vegetables, aromatic spices, and herbs.
- ▲ **CHICKEN BIRYANI** ● *GF, NF* \$19
In this culinary masterpiece, marinated chicken pieces are layered with fragrant, long-grain basmati rice and slow-cooked to perfection in a sealed pot, a process known as "Dum" cooking.
- ▲ **LAMB BIRYANI** ● *GF, NF* \$22
Kesari Gosht Biryani is a majestic dish that captivates with its aromatic saffron-infused rice and succulent pieces of tender meat.
- ▲ **GOAT BIRYANI** ● *GF, NF* \$22
Tender goat meat marinated in spices, layered with basmati rice, and slow-cooked to perfection.

BREADS

- ▲ ROTI (Tandoori/ Butter/ Chilli/ Garlic) \$3.5
- ▲ ROTI (Tawa/Missi) \$4
- ▲ NAAN (Plain/Butter/Garlic/Chilli) \$4.5
- ▲ PARANTHA (Laccha/Pudhina/Chilli) \$6
- ▲ KULCHA (Paneer/ Keema/Onion/Aloo) \$8
- ▲ PAV (Enhance your meal with our freshly baked pav) \$3



SIDES

- ▲ RAITA (Pineapple/ Boondi/ Mint/ Mix Veg/ Plain) \$8
- ▲ PICKLE (Mango/ Mix/ Lemon) \$3
- ▲ STEAMED RICE \$8
- ▲ MASALA PAPAD \$7
- ▲ PLAIN PAPAD \$5
- ▲ GREEN SALAD \$8
- ▲ SIRKA ONION \$6
- ▲ LACCHA ONION \$6



DESSERTS

- ▲ **SIZZLING BROWNIE WITH VANILLA ICE CREAM** \$12
(THE BACK ROOM SPECIAL)
Sizzling Brownie with Ice Cream is a delightful dessert that combines warm, gooey brownie with cold, creamy ice cream for a satisfying contrast of textures and temperatures.

- ▲ **HOMEMADE ICE-CREAM** **GF** \$7
A delightful frozen dessert made with simple ingredients such as cream, milk, sugar, and flavorings like vanilla extract or fruit puree.

- ▲ **KESAR RASMALAI** \$8
A luxurious Indian dessert renowned for its rich, creamy texture and exotic flavors.

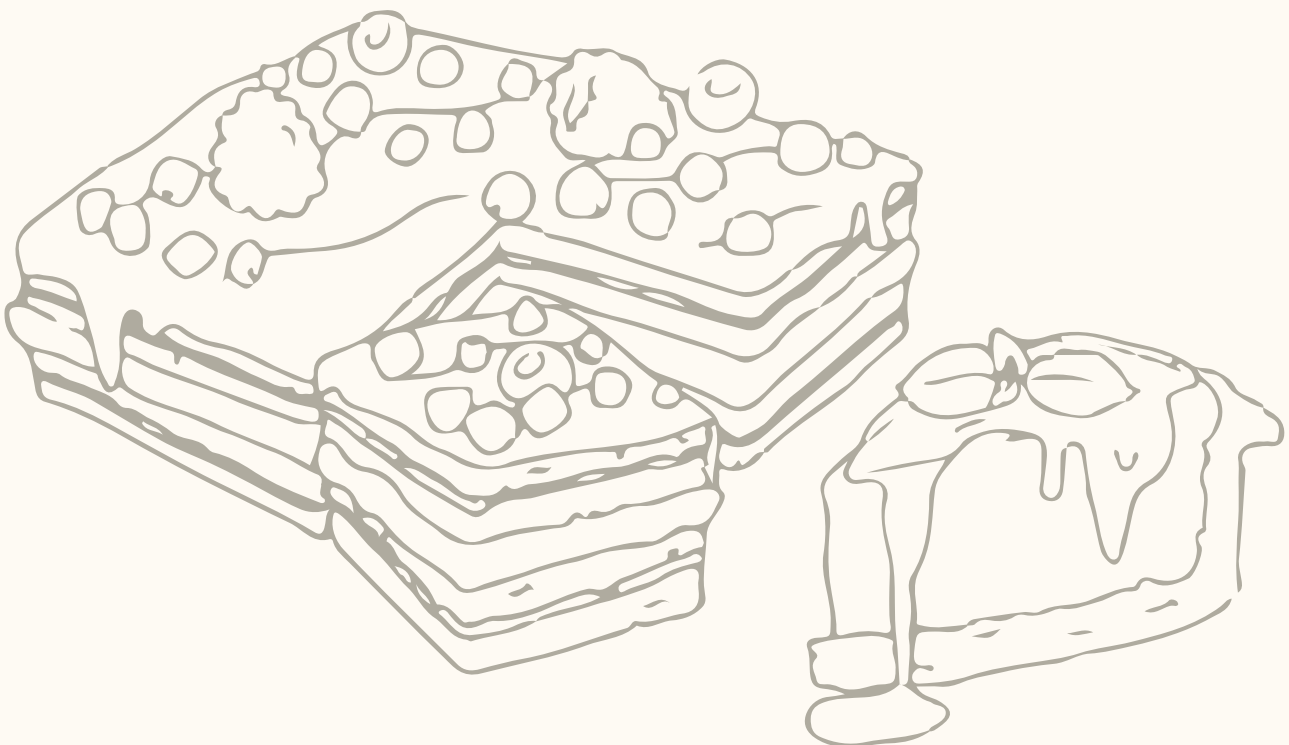
- ▲ **MILKY CAKE** \$9
A delectable dessert that boasts a moist and tender crumb, often characterized by its rich milky flavor.

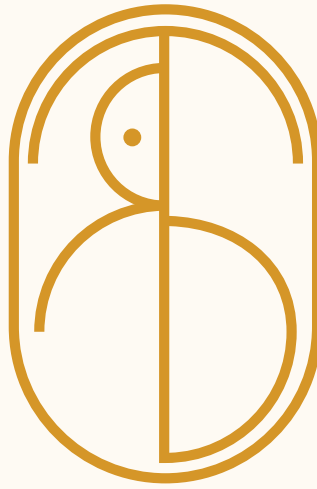
- ▲ **GULAB JAMUN FUDGE CAKE** \$10
A heavenly fusion dessert that combines the indulgent flavors of Gulab Jamun, a traditional Indian sweet, with the richness of a classic fudge cake.

- ▲ **GULAB JAMUN** \$8
Gulab Jamun are crafted from a dough made of milk solids, typically khoya (reduced milk), mixed with a hint of leavening agents. It's a beloved Indian dessert renowned for its rich flavors and irresistible sweetness.

- ▲ **GULAB JAMUN WITH ICE-CREAM** \$10
A delightful dessert that combines the classic Indian sweet with the cool creaminess of ice cream, creating a luxurious indulgence that tantalizes the taste buds.

- ▲ **GAJAR KA HALWA** \$9
A classic Indian dessert crafted from grated carrots slow-cooked in ghee, milk, and sugar, heightened with aromatic cardamom and garnished with nuts for indulgent sweetness.





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