
Gm Restaurant Menu

ADDRESS : 20726 LOUGHEED HWY., MAPLE RIDGE, BC V2X 2R1, CANADA

PHONE : +1 604-463-7877

OPENING TIMES : 11:00 AM - 09:00 PM

RICE

Rice Pilau	CA\$6.00	Nimbu Chawal	CA\$7.00
Coconut Rice	CA\$6.00	Seafood Biryani	CA\$33.00
Rice Pot	CA\$18.75		

CHUTNEY'S & SIDES

Mixed Pickle	CA\$2.00	Raw Onions	CA\$2.00
Tamarind Sauce	CA\$2.00	Hot Chilli	CA\$2.00
Mango Chutney	CA\$2.00		

START & SHARE - SOUP & SALAD

Caesar Salad	CA\$15.00	Indian Salad	CA\$15.00
Kachumber Salad	CA\$15.00	Homemade Soup	CA\$17.50

VEGAN

Chickpea Curry	CA\$18.00	Bhurtha	CA\$24.00
Black Bean Daal	CA\$18.00	Aloo Gobi	CA\$24.00
Coconut Chickpeas & Potatoes	CA\$23.00		

START & SHARE - SAMOSAS

Samosa Chaat	CA\$15.00	Meat Samosa Appetizer	CA\$17.50
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START & SHARE - SAMOSAS

Vegetable Samosa Appetizer	CA\$15.00	Aloo Tikki With Chickpea	CA\$15.00
Bombay Chaat Papri	CA\$17.50		

DESSERTS

Gm's Famous Homemade New York Style Cheesecake	CA\$14.00	Carrot Halwa	CA\$7.50
Gulab Jamun	CA\$6.50	Ras Malai	CA\$6.50
Burfi	CA\$3.00		

PLATTERS - COMBO PLATTERS

Vegan Thali	CA\$34.00	Vegetarian Combo Platter	CA\$30.00
Goat Curry Combo	CA\$31.00	Meat Combo Platter	CA\$31.00

JUST A LIL' HUNGRY - NO PROBLEM!

Spring Rolls	CA\$8.75	Chicken Strips & Fries	CA\$15.00
Single Butter Chicken Samosa	CA\$4.50	Chicken Nuggets & Fries	CA\$12.00
Raita	CA\$2.00		

GM CAFÉ & BAKERY

Mango Iced Tea	CA\$6.50	Fountain Pop	CA\$3.50
Juice	CA\$4.00	Handmade Milkshakes	CA\$7.00
Dirty Chai	CA\$6.00		

START & SHARE - PAKORAS

Chicken Pakora	CA\$20.00	Fish Pakora	CA\$20.00
Chicken Bites	CA\$21.00	Cauliflower Pakora	CA\$20.00
Prawn Pakora	CA\$22.00		

PLATTERS - TOUR OF INDIA

Tour Of India - Meat	CA\$37.00	Tour Of India - Vegetarian	CA\$34.00
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MEAT CURRIES

Chicken Karahi (Bone In)	CA\$26.00	Malayan Curry	CA\$20.00
Butter Chicken	CA\$20.00	Kuku Papa	CA\$20.00
Balti	CA\$26.50		

BREADS

Chicken Kulcha Naan	CA\$8.50	Puri	CA\$3.00
Garlic Naan	CA\$4.25	Cinnamon Naan	CA\$5.00
Plain Naan	CA\$3.75		

FROM THE TANDOOR - VEGETARIAN

Paneer Tikka	CA\$30.00
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PANEER DISHES

Saag Paneer	CA\$18.00	Karahi Paneer	CA\$23.00
Chilli Cheese	CA\$24.00	Shahi Paneer	CA\$17.00
GM Paneer	CA\$23.00		

FROM THE TANDOOR - MEAT

Beef Kabob Meal	CA\$30.00	Chicken Tikka Meal	CA\$30.00
Tandoori Chicken Meal	CA\$30.00	Salmon Tandoori	CA\$35.00
Prawn Tandoori	CA\$33.00		

LUNCH MENU

Chana Puri	CA\$18.75	Butter Chicken Combo	CA\$24.00
Chana Bhutura	CA\$18.75	Lunch Homemade Soup	CA\$17.50
Shahi Paneer Combo	CA\$22.00		

VEGETARIAN

Bombay Potatoes	CA\$23.00	Peas With Potatoes	CA\$23.00
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VEGETARIAN

Vegetable Kashmiri

CA\$24.00 Vegetable Tikka Masala

CA\$24.00

Vegetable Korma

CA\$24.00

Objective Review

If you ever find yourself driving along Lougheed Highway and craving authentic Indian flavors with a touch of homestyle warmth, the **Gm Restaurant Menu** at 20726 Lougheed Hwy., Maple Ridge, BC, is a must-explore experience. The moment you open the menu, you can sense that this is not just another Indian eatery - it's a place where spices, textures, and aromas come together to create a feast for the senses. Every dish feels thoughtfully crafted to bring out the soul of Indian cuisine while still catering to local tastes, offering an irresistible mix of comfort food and culinary adventure.

Starting your meal with something from the Start & Share section is almost a ritual here. The **Samosa Chaat** is a personal favorite - crispy samosas broken open and drenched in tangy tamarind sauce, cool yogurt, and a sprinkle of chickpeas, delivering that perfect balance of crunch and flavor. If you're in the mood for something simple yet hearty, the **Vegetable Samosa Appetizer** or the **Meat Samosa Appetizer** makes an excellent companion to their house chutneys. The **Bombay Chaat Papri** and **Aloo Tikki with Chickpea** are also standouts - both bring the lively street flavors of Mumbai right to your table in Maple Ridge. For a lighter start, the Soup & Salad section offers refreshing options like the **Caesar Salad** or the more traditional **Kachumber Salad**, a medley of diced cucumber, tomato, and onion seasoned just right for that fresh crunch.

If you're a fan of rice, the **Gm Restaurant Menu** gives this humble staple a starring role. Their **Rice Pilau** is fragrant and buttery, with just enough spice to awaken your palate without overwhelming it. The **Nimbu Chawal**, lemon-infused rice, brings a zesty twist that pairs beautifully with curries, while the **Coconut Rice** offers a comforting sweetness that complements spicy dishes perfectly. For those seeking a richer, layered flavor experience, the **Seafood Biryani** is a must-try - aromatic basmati rice cooked with tender pieces of seafood, infused with saffron and spices that release an intoxicating aroma the moment it reaches your table.

One of the menu's highlights is its thoughtful inclusion of Vegan options, proving that plant-based dining can be both wholesome and exciting. The **Chickpea Curry** is full of flavor and protein, simmered to perfection in a mildly spiced tomato gravy. The **Bhurtha**, a roasted eggplant dish, delivers smoky depth and rich texture that pairs wonderfully with warm naan. The **Aloo Gobi** - a classic mix of potatoes and cauliflower - is seasoned with turmeric and cumin for a taste of North Indian home cooking. Meanwhile, the **Coconut Chickpeas & Potatoes** is a creamy, comforting dish that feels like sunshine in a bowl. Even non-vegans find themselves returning for these deeply satisfying flavors.

No Indian meal is complete without the right accompaniments, and **Gm Restaurant Menu** does not disappoint. Their range of **Chutneys & Sides** - from **Mango Chutney** to **Tamarind Sauce**, **Mixed Pickle**, and **Raw Onions with Hot Chilli** - are little bursts of flavor that elevate every bite. Each condiment adds its own personality: the sweetness of mango, the tang of tamarind, the heat of chili - a perfect dance of contrasts.

Dining at GM Restaurant is more than just a meal; it's an experience that transports you. Every dish tells a story - of tradition, creativity, and the joy of sharing good food. Whether you're indulging in biryani, scooping up curry with naan, or savoring a vegan delight, the **Gm Restaurant Menu** ensures there's something memorable for every palate. It's a place that makes you slow down, savor, and smile - because here, flavor truly meets feeling.
