

KULCHA (Paneer/ Onion/ Veggie)

Kulcha is a soft, leavened Indian flatbread stuffed with the filling of your choice.

KEEMA NAAN

Naan bread filled with spiced minced meat, baked until golden.

STUFFED PARANTHA

(Aloo, Paneer)

Flaky, layered flatbread, pan-fried to golden perfection, stuffed with spiced fillings.

RICE :—

WHITE RICE

Simple, steamed basmati rice, light and fluffy, perfect as a side to complement flavorful curries and gravies.

JEERA RICE

Aromatic basmati rice sautéed with cumin seeds and mild spices, adding a fragrant and flavorful twist to plain rice.

VEG FRIED RICE

Stir-fried basmati rice tossed with mixed vegetables, soy sauce, and seasonings for a flavorful, wholesome meal.

VEG BIRYANI

A fragrant, spiced rice dish layered with vegetables, slow-cooked with saffron, herbs, and aromatic spices.

CHICKEN BIRYANI

A fragrant, spiced rice dish layered with marinated chicken, slow-cooked with saffron, herbs, and aromatic spices.

MUTTON BIRYANI

A fragrant, spiced rice dish layered with marinated mutton, slow-cooked with saffron, herbs, and aromatic spices.

FUSION FIVE'S SPECIAL SIZZLER:—

PANEER TIKKA SIZZLER

Flavorful marinated paneer cubes grilled to perfection and served on a sizzling platter, accompanied by colorful bell peppers, onions, and a side of fragrant rice or naan for a vibrant dining experience.

CHICKEN KEBAB SIZZLER

Juicy marinated chicken kebabs grilled to perfection and served on a sizzling platter, accompanied by fragrant rice or naan, green salad, and a zesty sauce for a delightful meal experience.

LAMB KEBAB SIZZLER

Succulent lamb kebabs marinated in spices and grilled to perfection, served on a sizzling platter with aromatic rice or naan, fresh green salad, and a flavorful sauce for a truly indulgent meal.

\$4.99

\$5.99

\$6.99

\$4.99

\$5.99

\$7.99

\$9.99

\$11.99

\$12.99

\$16.99

\$18.99

\$20.99

EXTRAS:—

PAPADUM

Crispy, thin lentil wafers, deep-fried or roasted to perfection, offering a delightful crunch and a perfect accompaniment to any meal.

RAITA

A refreshing yogurt-based side dish mixed with chopped vegetables and spices.

GREEN SALAD

A fresh addition, sliced and chopped and best served chilled.

\$1.99

\$2.99

\$3.99

DRINKS :—

POPS

\$1.49

JUICES

\$1.99

LEMONADE

\$2.50

ICE TEA

\$2.50

CHAI (MASALA/ GINGER/ ELAICHI)

\$2.99

LASSI

\$3.99

SHAKES (VANILLA/ CHOCOLATE/ STRAWBERRY)

\$4.99

Fuel Your Day, Our Way



FUSION FIVE

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FUSION FIVE

Food Delivery Partner



VEG:—

SAMOSA (2 pcs)

Traditional samosa, stuffed with potato and peas then fried to a golden crispy finish.

SPRING ROLL (6 pcs)

Veg spring rolls are crispy, golden-fried rolls filled with a savory mix of seasoned vegetables, served with a plum sauce.

MASALA FRIES

Our signature fries topped with red onions, tomatoes, cilantro and covered with yogurt, tamarind, mint chutney and our secret spices.

SAMOSA CHAAT

Samosas served with chickpeas curry and in our homemade chutney and yogurt.

CHAAT PAPRI

Crispy flakes mixed with chickpeas, potatoes, yogurt and chutneys.

MIX VEGETABALE PAKODA PLATTER

A crispy assortment of battered and fried vegetables, seasoned with spices, offering a flavorful and crunchy appetizer.

CHILLI PANEER

Spicy stir-fried paneer cubes with bell peppers and onions in a tangy chili sauce, making for a bold and flavorful appetizer or side.

PANEER TIKKA

Cubes of Indian cottage cheese marinated and cooked in a tandoor with herbs & spices.

NON-VEG :—

CHICKEN TIKKA

Luscious portions of chicken chunks marinated in traditional spices, cooked to perfection in the tandoor and served with mint chutney.

HARIYALI CHICKEN TIKKA

Marinated chicken pieces grilled to perfection, infused with fresh herbs and spices, cooked to perfection in the tandoor and served with mint chutney.

AACHARI MURG TIKKA

Luscious portion of chicken chunks marinated in yogurt, chillies and pickling spices, cooked in a tandoor and served with mint chutney.

FISH TIKKA

Boneless pieces of Fish flavoured with Indian spices and char-grilled in a tandoor and served with mint chutney.

GRILLED FISH

Grilled fish is a perfectly charred, tender fillet seasoned with herbs and spices, offering a smoky, flavorful bite.

AFHGANI CHICKEN TIKKA

Chicken marinated in cashew, yogurt and spices, cooked to perfection in the tandoor and served with mint chutney.

LAMB SEEKH KEBAB

Tender and succulent rolls of minced Lamb flavoured with spices and blended with ginger and garlic roasted on hot charcoal embers.

TANDOORI CHICKEN

Chicken on the bone, marinated and cooked in a traditional manner in the tandoor and served with mint chutney.

GALOUTI KEBAB

Galouti Kebab is a melt-in-the-mouth, spiced minced lamb meat patty, known for its rich flavors and delicate texture.

CHICKEN SEEKH KEBAB

Tender and succulent rolls of minced chicken flavoured with spices and blended with ginger and garlic roasted in tandoor.

\$2.99

\$2.99

\$5.99

\$6.99

\$6.99

\$6.99

\$7.99

\$8.99

\$9.99

\$9.99

\$9.99

\$9.99

\$9.99

\$10.99

\$11.99

\$12.99

\$12.99

\$13.99

BOWLS :—

DAL MAKHANI BOWL

Slow cooked overnight black lentils with Indian spices served over a bed of fragrant rice.

CHANA MASALA BOWL

Chickpeas curry served over a bed of fragrant rice.

PANEER MAKHANI BOWL

Creamy paneer cubes simmered in a rich, buttery tomato sauce, served over a bed of fragrant rice.

BUTTER CHICKEN BOWL

Tender chicken pieces cooked in a buttery gravy, served over a bed of fragrant rice.

LAMB MEAT BOWL

Succulent pieces of lamb slow-cooked in a spiced gravy, served over a bed of fragrant rice.



\$7.99

\$8.99

\$9.99

\$11.99

\$12.99

WRAPS :—

PANEER TIKKA WRAP

Paneer Tikka wrapped in naan with greens and our secret sauce.

TANDOORI SOYA CHAAP WRAP

Tandoori Soya Chaap wrapped in naan with greens and our secret sauce.

CHICKEN KEBAB WRAP

Chicken Kebab wrapped in naan with greens and our secret sauce.

BUTTER CHICKEN TIKKA WRAP

Tandoori Chicken tikka wrapped in naan with greens and our secret sauce.

LAMB KEBAB WRAP

Lamb Kebab wrapped in naan with greens and our secret sauce.



\$9.99

\$9.99

\$10.99

\$10.99

\$12.99

MAIN COURSE

VEG :—

ALOO JEERA CAPCICUM

Stir-fried potatoes and capsicum tossed with cumin seeds and a blend of spices, creating a simple yet flavorful dish.

ALOO GOBHI

A classic combination of stir-fried potatoes and cauliflower, spiced with cumin and turmeric for a flavorful vegetarian dish.

MIX VEGETABLE

A colorful medley of fresh vegetables sautéed in a blend of spices, offering a healthy and flavorful option.

YELLOW DAL

Light and comforting yellow lentils cooked with turmeric and tempered with cumin, garlic, and other aromatic spices.



\$8.99

\$8.99

\$8.99

\$8.99

\$9.99

BAIGAN BHARTA

Roasted eggplant mashed and cooked with onions, tomatoes, and spices, offering a burst of rustic flavors.

PALAK PANEER

Tender cubes of paneer cooked in a rich and creamy spinach gravy, spiced with mild Indian seasonings.

BUTTER PANEER MASALA

Paneer cubes simmered in a luscious, buttery gravy, seasoned with aromatic spices for a flavorful experience.

KADAHAI PANEER

Paneer sautéed with bell peppers and onions in a tangy gravy, flavored with traditional Indian spices.

SHAHI PANEER

Paneer simmered in a rich, creamy cashew and yogurt sauce, infused with mild spices for a royal, flavorful dish.

PANEER BHURJI

Crumbled paneer scrambled with onions, tomatoes, and a blend of spices, making for a hearty and savory dish.

DAL MAKHANI

Creamy, slow-cooked black lentils enriched with butter and simmered in a fragrant, spiced sauce.

CHOLEY

A hearty and spicy chickpea curry, cooked with an onion base and a blend of traditional Indian spices.

NON-VEG :—

BUTTER CHICKEN

Succulent chicken cooked in a rich, buttery gravy with aromatic spices, offering a perfect blend of creaminess and flavor.

CHICKEN TIKKA MASALA

Grilled chicken tikka pieces simmered in a spiced, creamy based gravy for a flavorful, smoky delight.

KADAHAI CHICKEN

Juicy chicken cooked with bell peppers, onions, and tomatoes in a spicy kadhai (wok) gravy, packed with bold flavors.

FISH CURRY

Fresh fish fillets simmered in a tangy, spiced curry with onion based gravy, bursting with coastal flavors.

LAMB CURRY

Succulent pieces of lamb slow-cooked in a rich and flavorful gravy, seasoned with aromatic spices for a hearty dish

GOAT CURRY

Tender goat meat cooked in a fragrant and spicy gravy, rich in traditional Indian flavors and slow-cooked for deep taste.

BREADS :—

NAAN

Plain flour triangular-shaped breads cooked in a tandoor.

ROTI

Whole wheat bread cooked in a tandoor.

GARLIC NAAN

Naan coated with garlic butter and seasoned with chopped garlic and coriander.

LACHHA PARANTHA

Flaky and layered Indian flatbread, expertly cooked in a tandoor until golden brown, offering a delightful texture and perfect for soaking up curries and gravies.

FUSION FIVE's NAAN

Naan coated with Chef's secret masalas, garlic, chillies and cilantro.



\$9.99

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\$3.99

